



Australian Government

AMPQUA207 Operate metal detection unit

AMPQUA207 Operate metal detection unit

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to set up, operate and clean a metal detection unit.

This unit applies to individuals who work under general supervision to carry out packaging work in food and/or meat processing environments.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Quality Assurance (QUA)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for work	1.1 Receive work instructions and clarify where required

	1.2 Identify health, safety and food safety hazards for the work task and inform supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Set up and test metal detection unit according to workplace, health and safety, hygiene and sanitation requirements, and manufacturer specifications
2. Operate unit	2.1 Operate metal detection unit according to workplace, health and safety, hygiene and sanitation requirements, and manufacturer specifications 2.2 Take appropriate action when metal is detected according to workplace requirements 2.3 Re-calibrate or re-test metal detection unit when required
3. Clean and maintain unit	3.1 Clean metal detection unit according to workplace hygiene and sanitation requirements 3.2 Identify and report maintenance requirements according to workplace procedures 3.3 Maintain workplace records according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Read and interpret work instructions and safe work requirements
Writing	Record results of inspection, sampling and testing using digital and/or paper-based formats

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence

AMPQUA207 Operate metal detection unit	AMPX218 Operate metal detection unit	Unit code updated Unit sector code updated Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re- worded for clarity	Equivalent
--	---	--	------------

Assessment Requirements for AMPQUA207 Operate metal detection unit

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated a metal detection unit on at least one occasion, including:

- followed safe work procedures
- maintained workplace hygiene and sanitation requirements
- addressed routine detection issues.

The assessor must observe the individual operating the metal detection unit for a minimum of 15 minutes.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- the purpose of metal detection
- operating principles of the metal detection unit
- reasons for having metal detection units, and their location at the work site
- safety requirements and hazards associated with metal detection, including required personal protective equipment (PPE), and limitations of PPE
- contamination/cross-contamination and food safety risks associated with metal detection
- workplace procedures to follow for when metal is detected in a product
- hygiene and sanitation requirements and their importance
- recording requirements for traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat or food processing workplace equipped with metal detection equipment, at workplace production speed, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - metal detection equipment
 - PPE
 - food products for scanning
- specifications:
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.