



Australian Government

AMPRET201 Receive meat products

AMPRET201 Receive meat products

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 receive and move carcasses and/or meat products to storage.

This unit applies to individuals who work under general supervision in meat processing premises such as smallgoods premises, wholesalers and retail operations.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food 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)

Retail (RET)

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 delivery area	1.1 Identify workplace health and safety, and hygiene and sanitation requirements for working in meat storage area

	1.2 Identify personal protective equipment for task 1.3 Check delivery area is clean before delivery to meet food safety requirements 1.4 Prepare safe manual handling equipment
2. Receive products	2.1 Identify what stock has been ordered 2.2 Perform temperature check on stock received 2.3 Inspect carcase, meat cuts and/or cartons for defects and/or contamination and take corrective action 2.4 Check ticketing and labels to ensure they comply with meat ordered 2.5 Weigh carcase, meat cuts and/or cartons on receipt, according to weights and quality as shown on invoice or delivery docket 2.6 Check meat quality following workplace requirements 2.7 Record stock weights as received, if no invoice or delivery docket is provided 2.8 Report issues with receipts following workplace requirements 2.9 File invoices, delivery dockets or notated stock
3. Move meat product to storage	3.1 Move product from receipt area to storage following workplace health and safety, regulatory and hygiene and sanitation requirements 3.2 Stack, hang or store product in cool room following workplace requirements

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	Interpret key elements of workplace instructions, food safety requirements and product labels
Oral communication	Report issues to supervisor clearly and promptly
Numeracy	Weigh carcasses and meat cuts using kilograms (kg), to two decimal places

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
AMPRET201 Receive meat products	AMPR210 Receive meat products	Merged with AMPS210 Inspect carton meat Unit code and title updated Unit sector code added Unit title updated Unit application updated Performance Criteria updated Foundation Skills added Assessment Requirements re-worded for clarity	Equivalent
AMPRET201 Receive meat products	AMPS210 Inspect carton meat	Merged with AMPR210 Receive meat product Unit code and title updated Unit sector code added Unit title updated	Not-Equivalent

		Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements revised	
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Assessment Requirements for AMPRET201 Receive meat products

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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 received at least one batch or consignment of meat, following workplace and regulatory requirements.

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:

- workplace requirements for receiving carcasses, meat cuts or cartons
- workplace health and safety hazards associated with working in a meat storage area, and how the associated risks are controlled
- storage requirements for carcasses or meat cuts from a range of species and/or meat cuts received at workplace
- typical defects found with cartons, and corrective actions required
- identifiable meat quality characteristics
- hygiene and sanitation requirements
- indications of meat contamination and actions for handling contamination
- safe manual handling equipment and techniques, and the limits of weight individuals are allowed to carry according to legislative and regulatory requirements
- types of equipment used to weigh meat and the need for it to be calibrated
- purpose of each item of data on invoices and/or delivery dockets.

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 processing premises or an environment that reflects workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - carcasses, meat cuts and/or cartons for receipt
 - weighing equipment
 - manual handling equipment
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents
- personnel:
 - access to manager or 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>.