



Australian Government

AMPRET204 Store meat product

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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 store meat products.

This unit applies to individuals who work under general supervision in meat processing premises; for example in smallgoods and meat retailing 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 for work task	1.1 Identify work instruction for storage of meat products and clarify where required

	1.2 Identify workplace health and safety requirements for working in cold storage areas, including personal protective equipment 1.3 Identify sources of potential contamination or cross-contamination to stored meat 1.4 Identify hygiene and sanitation requirements for handling meat 1.5 Identify how to escape cold storage areas if unintentionally locked in
2. Store meat products	2.1 Place meat products in storage area with the recommended temperature of less than 5°C 2.2 Monitor temperature of storage areas 2.3 Check stored meat products are not at risk of contamination 2.4 Record storage temperatures following workplace requirements
3. Rotate stock	3.1 Rotate meat products following workplace guidelines 3.2 Identify the shelf life of different meat products
4. Clean holding room	4.1 Clean holding rooms following workplace health and safety, regulatory, and hygiene and sanitation requirements 4.2 Maintain cleanliness of holding rooms

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
Oral communication	- Ask questions to clarify work instructions - Seek advice about storage of new products - Report issues promptly
Numeracy	- Interpret codes, date tags and labels - Interpret temperature gauges (°C)

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
AMPRET204 Store meat product	AMPR103 Store meat product	Merged with AMPS208 Rotate stored meat and AMPS209 Rotate meat product Unit code updated Unit sector code added AQF code updated to Level 2 Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity	Equivalent
AMPRET204 Store meat product	AMPS208 Rotate stored meat	Merged with AMPR103 Store meat product and AMPS209 Rotate meat product Unit code and title updated Unit sector code added	Equivalent

		Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity	
AMPRET204 Store meat product	AMPS209 Rotate meat product	Merged with AMPR103 Store meat product and AMPS208 Rotate stored meat Unit code and title updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity	Equivalent

Assessment Requirements for AMPRET204 Store meat product

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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:

- appropriately stored at least five different meat products
- monitored temperature of storage areas on at least three occasions
- identified and reported unacceptable temperatures either verbally or in writing, following workplace 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 storing meat products
- appropriate storage facilities for different meat products at worksite
- storage techniques that minimise risks of cross-contamination from drips from upper shelves to products on lower shelves, bottoms of cartons, or tubs stacked on top of other cartons, tubs or other products
- recommended storage temperature for fresh meat products and frozen meat products
- workplace health and safety hazards encountered when working in cold storage areas, and how the associated risks are controlled
- safe manual handling techniques for transferring product to storage facilities.

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 in an environment that accurately reflects workplace conditions

- resources, equipment and materials:
 - personal protective equipment
 - meat products for storage
 - storage facilities
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents
- personnel:
 - access to 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>.