



Australian Government

AMPA2110 Store carton product

Release: 1

AMPA2110 Store carton product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to safely and hygienically store and refrigerate carton meat in chillers and freezers.

This unit is applicable to those working in chiller or freezer meat storage facilities at boning rooms, meat processing plants, wholesalers, wild game processing plants, food services operations, cold stores or smallgoods processing enterprises.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

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. Store carton meat product	1.1 Transport, rack or palletise carton meat product in accordance with workplace and health and safety requirements 1.2 Identify carton meat product according to labelling 1.3 Store carton meat product in appropriate area in accordance

Element	Performance criteria
	with workplace requirements 1.4 Store carton meat product at required temperature 1.5 Check temperature (if part of work instructions) 1.6 Meet workplace health and safety requirements related to working in refrigerated areas

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2134C Store carton product

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA2110 Store carton product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must safely and hygienically store and refrigerate carton meat in chillers and freezers.

The candidate must:

- identify types of product stored
- use correct handling techniques for storing carton product
- demonstrate methods of racking, palletising and transferring product in accordance with workplace, health and safety, hygiene and sanitation, and Quality Assurance (QA) requirements
- store carton product in accordance with workplace, health and safety, hygiene and sanitation, and QA requirements
- identify and apply relevant regulatory requirements
- use communication skills relevant to work instructions

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- workplace health and safety requirements related to manual handling of carton meat products
- workplace health and safety requirements related to working in refrigerated areas
- importance of storing meat at required temperature
- meat storage requirements
- possible causes of contamination of carton meat
- specific workplace health and safety risks related to storage of carton product and working in a cold environment

Assessment Conditions

Assessment must be conducted in a registered operating meat processing plant.

Competency must be demonstrated at the normal rate of production.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>