



**Australian Government**

# **AMPA2113 Bag carcase**

**Release: 1**

## AMPA2113 Bag carcase

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Application

This unit describes the skills and knowledge required to bag carcasses in a chiller.

This unit is applicable to workers bagging carcasses usually in meat processing plants prior to loadout or freezing.

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. Prepare bagging materials              | 1.1 Check bagging consumables prior to the start of the shift to ensure an adequate supply<br>1.2 Check brands or stamps<br>1.3 Check supply of label |
| 2. Bag carcase                            | 2.1 Bag carcase according to workplace requirements including hygiene and health and safety requirements                                              |

| Element | Performance criteria                                                                                                                                                                                                                    |
|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|         | 2.2 Stamp and label carcasses according to workplace requirements, where applicable<br>2.3 Move carcasses on rails in chillers, freezers and loadout areas according to workplace, hygiene and workplace health and safety requirements |

## 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 MTMP2137B Bag carcase

## 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 AMPA2113 Bag carcase

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### Performance Evidence

The candidate must bag carcasses in a chiller.

The candidate must:

- observe workplace health and safety requirements for working in chillers
- maintain product segregation as required
- move carcasses around chillers and into freezers in accordance with workplace requirements
- use communication skills relevant to work instructions
- use workplace equipment and technology according to workplace requirements
- bag carcasses according to workplace and regulatory requirements
- apply work instruction for the bagging of carcasses
- apply relevant regulatory requirements

### Knowledge Evidence

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

- labelling requirements for different markets and customers
- potential sources of contamination and control methods to minimise contamination
- relevant regulatory requirements
- bagging requirements for different markets and customers

### Assessment Conditions

Assessment must be conducted in a meat processing plant.

Competency must be demonstrated at normal with the speed 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.

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