



Australian Government

AMPA2176 Transport meat and meat products

Release: 1

AMPA2176 Transport meat and meat products

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to transport meat and/or meat products. It relates to the transportation of meat where the transport operator has physical contact with meat.

This unit is applicable to the transport of meat products by truck.

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.

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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 to transport food	1.1 Inspect vehicles and containers or receptacles used to transport food and ensure they are appropriate for use

Element	Performance criteria
	1.2 Prepare vehicles and containers or receptacles used to transport food for use 1.3 Load and secure food as required, according to product requirements and workplace safety and regulatory requirements
2. Transport food	2.1 Monitor and control food safety hazards as required by the food safety program to ensure that food safety is maintained during transport 2.2 Where food safety control requirements are not met, promptly report non-conformance and take corrective action 2.3 Unload food as required according to product requirements and workplace procedures 2.4 Record food safety information to meet the requirements of the food safety program

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 MTMP2201C Transport food.

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 AMPA2176 Transport meat and meat products

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Performance Evidence

The candidate must transport meat and/or meat products.

The candidate must:

- prepare to transport food, including:
 - confirming that food holding containers or receptacles meet workplace hygiene standards
 - confirming that equipment used to maintain the required environment during transport is ready for use
 - food parameters (including temperature, loading and unloading areas, and containers and receptacles) are met prior to loading, transporting and unloading
 - confirming vehicle and associated equipment are ready to transport food
- load and unload food as required by work responsibility by following procedures to ensure that food is loaded and unloaded in correct sequence and configuration and that food cannot become contaminated by being located in proximity to other food or non-food items
- maintain work area and vehicles in a tidy state to meet workplace requirements
- transport food safely
- observe relevant workplace health and safety requirements
- locate and follow workplace information relating to food safety responsibilities
- identify and implement the methods and procedures used to control food safety hazards
- monitor food safety hazards as required by workplace requirements
- record results of monitoring and maintain records as required by the food safety program
- report non-conformance and/or unusual circumstances which could affect food safety
- take appropriate corrective action in response to failure to meet food safety requirements as required by workplace procedures
- undertake record-keeping responsibilities relating to food safety
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- use work instructions to find advice on food safety responsibilities relating to own work

Knowledge Evidence

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

- characteristics of food transported as they affect loading and handling of food and the potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported
- procedures and responsibilities for food safety relating to own work
- non-conformance and/or unusual circumstances which could affect food safety
- microbiological, physical and chemical hazards that can occur when loading, transporting and unloading food, including the types of hazards likely to occur, the conditions under which they occur and possible consequences
- environmental conditions necessary to maintain food safety
- methods and procedures used to control food safety hazards

Assessment Conditions

Competency must be demonstrated utilising trucks usually used for delivery.

Assessment must occur in the workplace under normal despatch and delivery conditions.

As 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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