



Australian Government

AMPA3068 Prepare and despatch meat products

Release: 1

AMPA3068 Prepare and despatch meat products

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to assemble the product for despatch, supervise the preparation of the order, manage preparation of documentation and ensure regulatory requirements are met.

This unit is appropriate for all sectors of the meat industry where product is despatched.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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. Identify product required for meat product orders	1.1 Identify and label products in accordance with trade descriptions 1.2 Identify products in accordance with company requirements

Element	Performance criteria
2. Check customer requirements for delivery of order	2.1 Confirm customer requirements to determine product order delivery arrangements 2.2 Check customer requirements to confirm whether the order is domestic or export so as to comply with appropriate regulatory and importing country requirements 2.3 Confirm temperature and storage requirements for product order and arrange in accordance with workplace requirements
3. Arrange orders	3.1 Identify products for an order and confirm chiller location 3.2 Assemble product and check against documentation to ensure correct order is sent out 3.3 Prepare meat orders in accordance with workplace health and safety, hygiene and sanitation, Quality Assurance (QA) and regulatory requirements 3.4 Identify cartons and/or carcasses unsuitable for loadout and take appropriate action
4. Complete documentation	4.1 Correctly complete despatch documentation either manually or electronically to workplace and regulatory 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 MTMP3067A Prepare and despatch meat products

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 AMPA3068 Prepare and despatch meat products

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Performance Evidence

The candidate must assemble the product for despatch, supervise the preparation of the order, manage preparation of documentation and ensure regulatory requirements are met.

The candidate must:

- consistently and accurately identify and select products
- read and interpret customer specifications to check accuracy of product selection
- interpret and apply specified temperature and storage requirements
- identify defective product and take appropriate action
- follow relevant regulatory, workplace health and safety, and workplace requirements
- use communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs) to read and interpret customer specifications, confirm correct temperatures and complete required documentation.

Knowledge Evidence

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

- types of cartons and carcasses which are unsuitable for loadout
- export and domestic regulatory requirements related to the despatch of meat products
- procedures to deal with contingencies
- relevant security arrangements
- temperature requirements for despatch of product
- work instruction for preparing and despatching meat products.

Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at normal production speed.

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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