



Australian Government

AMPA3116 Supervise meat packing operation

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to oversee and supervise the packing of meat products in accordance with regulatory, workplace and customer requirements.

This unit is applicable for supervisors and team leaders on slaughter floors (where meat is packed), boning rooms, offal rooms, tripe rooms, pet food premises and food service operations.

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. Check and prepare packing area	1.1 Check packing area for hygiene and operational requirements prior to commencing work, in accordance with workplace and regulatory requirements

Element	Performance criteria
	1.2 Ensure required packaging materials are correctly selected and are in place 1.3 Ensure team members are in allocated positions and prepared
2. Check product instructions and specifications prior to operation	2.1 Ensure product specifications are clearly identified 2.2 Ensure packers are aware of packing specifications
3. Oversee packing process	3.1 Check packaging for defects and take corrective action where necessary 3.2 Monitor production speed and make adjustments where required 3.3 Monitor workplace health and safety requirements and make adjustments where required 3.4 Regularly check packaged product against customer and workplace specifications and take corrective action where necessary 3.5 Regularly check labelling for accuracy and positioning and make adjustments where required 3.6 Ensure out of specification products are handled according to workplace requirements
4. Provide support to team members	4.1 Provide guidance and support to individual team members where necessary 4.2 Monitor speed and accuracy of team members and provide additional guidance and support where necessary 4.3 Ensure new staff receive additional support where required 4.4 Use communication skills to give clear instructions and advice

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit - no equivalent unit.

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 AMPA3116 Supervise meat packing operation

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Performance Evidence

The candidate must oversee and supervise the packing of meat products in accordance with regulatory, workplace and customer requirements.

The candidate must:

- check and prepare packing area
- perform pre-operational hygiene check
- check product meets specifications prior to packing and take corrective action where necessary
- oversee packing process to ensure process runs smoothly
- oversee hygiene requirements during production and ensure compliance with workplace requirements
- provide support to team members including advice, guidance and additional assistance where required
- ensure packaged product meets customer and workplace specifications
- read and interpret product and packaging specifications and product labels
- ensure team compliance with workplace health and safety requirements
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- monitor quality control

Knowledge Evidence

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

- labelling systems used in the workplace
- relevant workplace health and safety and regulatory requirements
- the nature and sources of micro, physical and chemical contamination
- hygiene and sanitation requirements of the packaging process
- team member roles and responsibilities
- workplace requirements for handling defective packaging, contamination product and out-of-specification product

Assessment Conditions

Assessment must be conducted in the workplace.

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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