



Australian Government

AMPCOR206 Overview the meat industry

Release: 1

AMPCOR206 Overview the meat industry

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to provide employees with an understanding of the structure of the meat industry, their own workplace and the policies, procedures and conditions relevant to their employment.

This unit provides an introduction to the meat industry and all its sectors. It gives the individual an introduction to the types of products produced in a meat company, the conditions workers enjoy and their responsibilities to follow the company's policies and procedures.

This unit can be used as part of an employee's induction or pre-employment training program.

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

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

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. Work within the industry sector	1.1 Examine composition and structure of the meat industry to provide an overview for work priorities 1.2 Examine major species and trade markets 1.3 Trace path of meat from paddock to plate 1.4 Trace flow of product from stockyards to meat processing plant,

Element	Performance criteria
	to meat wholesalers and retailers, and through smallgoods plants 1.5 Identify products
2. Apply workplace policies	2.1 Obtain and apply relevant workplace policies including environmental policies; mission statements; workplace health and safety policies; organisational structure; Quality Assurance (QA); strategic planning; anti-bullying; and work instructions 2.2 Identify role of trainees in relation to workplace policies 2.3 Obtain information on working conditions and identify important elements
3. Follow award or employment agreement provisions	3.1 Obtain and apply information about relevant award provisions and employment conditions 3.2 Obtain and explain information on employee rights and responsibilities
4. Identify appropriate industry organisations and associations	4.1 Identify major industry organisations, peak bodies and regulatory bodies, and explain their roles
5. Follow Equal Employment Opportunity (EEO) legislative requirements	5.1 Obtain and apply relevant information about EEO provisions 5.2 Obtain information on sexual harassment policies and explain them in terms of personal responsibility
6. Demonstrate awareness of environmental issues in the meat industry	6.1 Identify relevant environmental regulatory requirements 6.2 Identify workplace environmental policies and practices 6.3 Identify consequences of not following workplace environmental policies and practices
7. Demonstrate awareness of industry animal welfare policies	7.1 Explain the importance of animal welfare considerations to the meat industry 7.2 Identify key industry policies and approaches to addressing animal welfare issues

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMCOR206A Overview the meat industry	E
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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 AMPCOR206 Overview the meat industry

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- explain employee responsibilities
- explain the flow of product from receipt to sale in own workplace
- follow relevant workplace policies
- identify relevant workplace requirements, policies and procedures and explain their implications for trainees
- list the markets where the company's products are distributed
- name the products produced in own workplace
- outline the path of meat from paddock to plate
- relate to others in an effective and non-discriminatory way
- use relevant communication skills

Knowledge Evidence

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

- dispute resolution procedures in the workplace
- nature and role of work instructions, Standard Operating Procedures (SOPs), explanations and reports
- principles of EEO and policies to prevent sexual harassment
- relevance of WHS and regulatory requirements for meat industry employees
- workplace employment conditions
- enterprise ethical standards and requirements for interacting with other employees and staff
- animal welfare policies and procedures

Assessment Conditions

Competency must be demonstrated utilising actual or representative documentation of policies and procedures.

Three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs.

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