



Australian Government

AMPCRP220 Operate semi-automatic tagging machine

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to operate electronic equipment that generates carcase tags, records carcase grades and generates production reports.

This unit applies to individuals who work under general supervision in meat processing premises or load out areas where carcases are graded, weighed and tagged.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Carcase Processing (CRP)

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 for tagging	1.1 Identify work instructions for tagging equipment 1.2 Prepare tagging equipment and consumables 1.3 Identify workplace health and safety requirements for task, including personal protective equipment 1.4 Identify safety hazards and potential sources of contamination associated with operating tagging equipment, and control associated risks 1.5 Select carcass for tagging
2. Generate tags	2.1 Operate tagging equipment following workplace requirements 2.2 Enter codes for specific carcass category into the system 2.3 Monitor and replenish consumables as required 2.4 Monitor, clean and maintain equipment following workplace requirements and manufacturer's specifications 2.5 Generate tagging reports
3. Tag carcass	3.1 Tag carcass following workplace requirements 3.2 Report any operating issues with equipment or potential sources of contamination to supervisor

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret key elements of workplace instructions
Oral communication	- Report issues with equipment or process to supervisor promptly - Ask questions to clarify information
Numeracy	Enter data into tagging system

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCRP220 Operate semi-automatic tagging machine	AMPA2062 Operate semi-automatic tagging machine	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPCRP220 Operate semi-automatic tagging machine

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

The assessor must observe the individual producing tags for a minimum of 10 large stock or 20 small stock.

There must also be evidence that the individual has completed two shifts in the position fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- basic operating principles of tagging equipment used at workplace
- purpose of tagging carcasses
- types of tags used at workplace, and information recorded
- workplace requirements for tagging carcasses
- typical hazards encountered with using tagging equipment, and how the associated risks are controlled
- maintenance requirements for tagging equipment.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - *skills must be demonstrated in a meat processing premises at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *tagging equipment and consumables*
 - *carcasses for tagging*
- specifications:
 - *task-related documents*
- personnel:
 - *access to workplace supervisor or mentor.*

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.