



Australian Government

AMPLOA204 Locate product in storage area

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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 identify and nominate specific storage locations and the product stored in them.

This unit applies to individuals who work under general supervision in a registered meat processing premises.

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)

Loadout Product (LOA)

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. Locate storage area	1.1 Identify the storage location specified on the work instruction 1.2 Identify workplace health and safety requirements for work in that location, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for work in that location 1.4 Locate storage area following signage and instructions
2. Identify product	2.1 Identify information about product from workplace records 2.2 Identify product at location following workplace documentation, signs, codes, labels and brands
3. Check product	3.1 Check product for quality following workplace quality standards 3.2 Check product storage area to ensure workplace requirements are met 3.3 Pick, count, consolidate, replenish or adjust product to meet workplace, customer and regulatory requirements 3.4 Identify routine problems with product storage area, and take corrective action following workplace requirements

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 information in work instruction, quality standards and workplace records from paper-based and/or digital format
Numeracy	Interpret storeroom temperature gauges (°C)

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
AMPLOA204 Locate product in storage area	AMPA2111 Locate storage areas and product	Unit code and title 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 AMPLOA204 Locate product in storage area

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Performance Evidence

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

There must be evidence that the individual has located product in storage areas.

The assessor must observe the individual working in a cold store/chiller/freezer moving and loading out cartons and/or carcasses for a minimum 15 minutes.

There must also be evidence that the individual has completed two shifts on the job, 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:

- workplace requirements for locating products in storages areas
- purpose of product segregation
- possible causes of contamination of stored product, and how it can be avoided
- corrective actions for issues with product storage
- workplace health and safety, and hygiene and sanitation requirements for working in different storage areas at work site, including cold rooms and freezers
- storage requirements for the range of products stored at site.

Assessment Conditions

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

- physical conditions:
 - *skills must be demonstrated at a meat processing premises with a chilling or freezing facility, at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *stored meat products*
- specifications:
 - *product 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>.