



Australian Government

AMPMGT510 Manage transportation of meat, meat products and meat by-products

Release: 1

AMPMGT510 Manage transportation of meat, meat products and meat by-products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to schedule and monitor the hygienic, safe and secure transportation of meat, meat products and meat by-products, for domestic or international markets. The efficient transportation of meat, meat products and meat by-products results in the satisfaction of customer requirements.

This unit is of use to livestock buyers and coordinators, transport managers and finance managers operating in a meat industry context.

At this level individuals exercise considerable responsibility and accountability within enterprise structures and are required to make primary contributions to the values, goals and operations of the enterprise. They will typically have responsibility for establishing and reviewing systems for their site or department. They may be assisted by external experts to develop plans and strategies.

This unit must be delivered 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. Implement	1.1 Identify and follow regulatory, customer and enterprise

Element	Performance criteria
requirements for the transportation of meat, meat products and meat by-products	requirements for the hygienic, safe and timely transportation of meat, meat products and meat by-products 1.2 Assess and allocate resource requirements
2. Establish transportation policies and procedures	2.1 Develop systems and procedures for the operation of meat transport vehicles for the hygienic and safe transport of meat, meat products and meat by-products 2.2 Develop security procedures and systems 2.3 Establish and maintain reporting and recording procedures 2.4 Develop and monitor supplier quality requirements and standards 2.5 Inform and mentor personnel, including contractors, in the performance of their obligations and responsibilities, including workplace health and safety
3. Manage transportation logistics	3.1 Analyse and select transport options 3.2 Prepare and negotiate contracts and schedules according to customer and production requirements 3.3 Complete documentation according to enterprise, customer and regulatory requirements 3.4 Maintain vehicles to ensure the hygienic transportation of meat 3.5 Operate storage facilities according to enterprise and regulatory requirements 3.6 Track and monitor consignments
4. Determine and manage transportation costs	4.1 Calculate cost of storage and transport 4.2 Prepare and monitor transport budget 4.3 Review procedures for cost savings
5. Manage contingencies	5.1 Develop contingency plans according to enterprise requirements 5.2 Analyse changing circumstances, and prioritise and clarify responses 5.3 Communicate impacts of changed schedules to all relevant parties
6. Review transportation of meat, meat products and meat by-products to improve customer service	6.1 Monitor and review resources, procedures and schedules for effectiveness and efficiency 6.2 Include customer feedback and requirements in review of transportation procedures and schedules 6.3 Involve team in continuous improvement processes
7. Establish effective communication with customers	7.1 Determine customer requirements 7.2 Resolve customer complaints promptly 7.3 Ensure communication strategies are inclusive of the cultural, ethnic and social diversity of individuals and groups
8. Produce reports	8.1 Produce reports according to legal and enterprise 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

MTMPS5610C Manage transportation of meat, meat products and meat by-products	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 AMPMGT510 Manage transportation of meat, meat products and meat by-products

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Performance Evidence

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

The candidate must:

- analyse throughput, production, storage requirements, meat safety requirements, product specifications, customer requirements, orders and the purchasing or scheduling of appropriate transportation services
- apply problem-solving skills to resolve transportation issues
- communicate effectively with regulatory authorities and stakeholders
- maintain currency of knowledge through independent research or personal development
- develop supplier quality criteria, including audit requirements, for purchasing transport services
- establish systems for completing and certifying documentation of product transportation
- identify and analyse transportation options; develop procedures to inform enterprise personnel, customers and contractors of changes in schedules
- apply relevant mathematical skills
- identify and apply relevant WHS requirements
- present reports according to legal and enterprise requirements
- use available communication and information technology systems to monitor transportation purchase, schedule and track consignments, and collect and analyse performance information
- work effectively as an individual and as a team member

Knowledge Evidence

The candidate must demonstrate an in depth technical and theoretical knowledge of:

- food safety requirements for meat and meat product transportation
- regulatory and workplace requirements relating to the transportation of meat, meat products and meat by-products
- potential impact and costs of inappropriate transportation of meat, meat products and meat by-products, including public liability and loss of custom

- public and workplace health and safety obligations relating to the transportation of meat, meat products and meat by-products
- requirements for maintaining product quality during transportation

Assessment Conditions

The candidate must demonstrate competency through sustained performance over time, at an appropriate level of responsibility and authority under typical operating and production conditions for the enterprise.

Assessment must be conducted in a workplace context under normal production and operating conditions.

A minimum of three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs.

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