



Australian Government

AMPOPR202 Operate scales and semi-automatic labelling machinery

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Modification History

Release	Comments
3	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.
2	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.1. Mapping equivalence updated to Not equivalent.
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 packed meat/carton scales and electronic label-generating and record-keeping equipment. It includes recovering data and producing reports.

This unit applies to individuals who work under general supervision to operate packed meat scales and labelling machinery in a food or meat processing premises.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat 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)

Operational (OPR)

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 to use scales and labelling equipment	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for work area and inform supervisor 1.3 Wear appropriate personal protective equipment and ensure correct fit 1.4 Identify storage and supply of packaging and labels 1.5 Carry out pre-start checks of equipment
2. Select meat product and enter data	2.1 Start up equipment according to workplace instructions 2.2 Identify meat products for weighing and labelling according to work instructions 2.3 Enter codes for specific cuts into the system 2.4 Recover data in report form as required
3. Weigh and label packed meat	3.1 Weigh packed meat and record details according to workplace requirements 3.2 Monitor equipment operation to ensure correct information is recorded on label 3.3 Identify and adjust any non-conforming labels 3.4 Remove label from labelling equipment and place on packed meat according to workplace requirements 3.5 Label packed meat clearly for handling, storage and dispatch 3.6 Monitor labelling of packed meat for accuracy in correlation with products
4. Shut down the process	4.1 Shut down equipment following correct procedure 4.2 Identify and report maintenance requirements according to workplace procedures 4.3 Maintain workplace records according to workplace procedures

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 workplace and standard operating procedures relevant to work task - Interpret weighing and labelling requirements
Writing	Record work tasks using digital and/or paper-based formats
Numeracy	Monitor supply and flow of materials to and from the process

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
AMPOPR202 Operate scales and semi-automatic labelling machinery	AMPX203 Operate scales and semi-automatic labelling machinery	Unit code updated Unit sector code updated Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements updated Mandatory workplace requirements clarified	Not equivalent

Assessment Requirements for AMPOPR202 Operate scales and semi-automatic labelling machinery

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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 operated scales and semi-automatic labelling equipment for at least two different food products, including:

- followed safe work practices
- started, operated, monitored and adjusted pick-and-place equipment to achieve required outcomes, and monitored operation of equipment
- weighed and labelled packed meat in accordance with workplace requirements
- checked packaged meat contents against labelling
- addressed routine operational issues.

The assessor must observe the individual operating scales and semi-automatic labelling machinery for a minimum of 15 minutes.

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 weighing and labelling equipment, including main equipment components, status and purpose of guards, purpose and location of electronic eyes and sensors, equipment operating capacities and applications
- the flow of product to this stage in the weighing and labelling process, and the effect of outputs on downstream processes
- inspection or test points (control points) in the process and the related procedures and recording requirements
- regulatory requirements for labelling meat and meat products
- consequences of incorrect labelling
- monitoring of consumables
- purpose of labelling information
- health and safety hazards and controls for operating scales and labelling equipment
- personal protective equipment (PPE)
- recording requirements for traceability of product.

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 food or meat processing premises, at workplace production speed*
- resources, equipment and materials:
 - *scales and semi-automatic labelling equipment*
 - *PPE*
 - *packed meat for weighing and labelling*
- specifications:
 - *workplace procedures, including advice on safe work practices*
 - *recording requirements, documentation and procedures*
- 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>.