



Australian Government

Assessment Requirements for AMPOPR302 Handle meat product in cold stores

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

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 moved and stored at least two different types of meat products in cold store facility to maintain the integrity of the products, including:

- monitored product and cold store temperature and adjusted temperature as required
- maintained workplace hygiene and sanitation requirements
- followed safe work procedures.

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:

- safety requirements and hazards associated with entering and working in a chiller/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration
- contamination/cross-contamination and food safety risks associated with chilled and/or frozen products at workplace
- local state and/or territory laws that cover meat safety requirements
- temperature requirements for storing chilled and frozen meat product
- cooling rates of product, and how it can be stored in relation to other products
- workplace policies and procedures for:
 - hygiene and sanitation
 - work health and safety
 - reporting carton, container or label damage
- traceability requirements of meat and/or meat products processed at work 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 in a cold store facility handling chilled and/or frozen meat products, or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - chilled or frozen meat products
 - PPE
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety, quality requirements
 - customer requirements.

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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>