



Australian Government

AMPOPR302 Handle meat product in cold stores

Release: 1

AMPOPR302 Handle meat product in cold stores

Modification History

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

Application

This unit of competency describes the skills and knowledge required to handle chilled and/or frozen meat products while in storage after receipt, and before dispatch.

The unit applies to operators working in cold stores who handle chilled and/or frozen meat products.

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

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

Pre-requisite Unit

Nil

Unit Sector

Operational (OPR)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work	1.1 Identify requirements for storage of chilled and frozen meat products 1.2 Identify health, safety and food safety hazards for working in cold stores 1.3 Implement control measures for health, safety and food safety

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	risks 1.4 Wear personal protective equipment (PPE) appropriate for handling chilled and frozen meat product
2. Maintain cold store temperature	2.1 Check temperature of cold store area using workplace instruments to ensure compliance with specified temperature for meat storage 2.2 Identify temperature nonconformances and take corrective action according to workplace requirements 2.3 Document temperature checks according to workplace policies and procedures and customer specifications
3. Store meat product	3.1 Locate and prepare area where product is to be stored 3.2 Ensure product is stored with sufficient space to allow airflow and access by appropriate personnel 3.3 Ensure products with different temperature requirements are stored appropriately
4. Move meat product safely	4.1 Check walkways and spaces are clear before moving product 4.2 Move product safely as specified in workplace safety policies and procedures
5. Report issues with product storage	5.1 Identify and report any carton, container or label damage to supervisor 5.2 Identify and report any missing labels or shipping marks to supervisor 5.3 Document corrective action according to workplace procedures
6. Perform carton repack	6.1 Remove damaged carton or container, and store according to workplace policies and procedures 6.2 Repack meat product following hygiene and sanitation policies and procedures, ensuring any exposed meat product is handled appropriately 6.3 Relabel meat product according to workplace policies and 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 receipt documentation and check against product - Check accuracy of documentation such as labels and inventory schedules
Writing	Complete workplace records using paper-based and/or digital formats
Numeracy	Check product to ensure it matches receipt and dispatch documentation

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPOPR302 Handle meat product in cold stores	AMPX314 Handle meat product in cold stores	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

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

Assessment Requirements for AMPOPR302 Handle meat product in cold stores

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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 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.

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