



Australian Government

Assessment Requirements for AMPPKG301 Monitor production of packaged product to customer specifications

Release: 1

Assessment Requirements for AMPPKG301 Monitor production of packaged product to customer specifications

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 monitored the production of packaged meat products to meet the specifications of at least two different customers, including:

- monitored packaged product against specifications
- addressed non-conformance in a timely manner
- followed safe work procedures
- maintained hygiene and sanitation standards.

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 packaging equipment, including main equipment components, status and purpose of guards
- typical specifications required by customer
- regulatory requirements for packaged meat, including requirements for export markets as required
- inspection or test points (control points) in the process, and the related procedures and recording requirements
- health and safety hazards and controls for the process, including correct use of personal protective equipment (PPE)
- hygiene and sanitation requirements for the process
- typical causes of contamination, and corrective actions
- packaging and labelling materials and consumables
- workplace labelling systems and requirements for packaging
- typical corrective actions to be taken for out-of-specification product
- recording requirements for traceability purposes.

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 meat packing room, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - meat to be packaged
 - meat packaging equipment and consumables
 - PPE
- specifications:
 - workplace standard operating procedures and task-related documents
- relationships:
 - work team
- timeframes:
 - within typical operating and production conditions for the workplace.

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>