



Australian Government

**Assessment Requirements for
AMPQUA314 Follow hygiene, sanitation
and quality requirements when handling
chilled or frozen meat**

Assessment Requirements for AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat

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 followed hygiene, sanitation and quality requirements when handling and dispatching chilled or frozen meat, on at least one occasion, including:

- followed workplace policies and procedures for:
 - cleaning personal equipment
 - personal hygiene
- safely handled, stored and dispatched products, ensuring temperature and traceability of product is maintained
- accurately completed workplace quality assurance documentation
- reported errors appropriately.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a cold store facility handling chilled and/or frozen meat products.

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:

- temperature requirements for storing chilled and/or frozen meat product
- cooling rates of product and how they can be stored in relation to other products
- workplace customer specifications
- workplace policies and procedures for:
 - hygiene and sanitation
 - quality assurance

- workplace health and safety
- recording traceability of products
- reporting carton or container damage
- correct use of personal protective equipment (PPE).

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*
- resources, equipment and materials:
 - *PPE*
- specifications:
 - *workplace documents such as policies, procedures, processes and forms*
 - *work instructions and standard operating procedures*
 - *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.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Links

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