



Australian Government

AMPR103 Store meat product

Release: 1

AMPR103 Store meat product

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to store meat products.

This unit is applicable to workers in boning rooms, smallgoods manufacturing and meat retail operations.

All training must be conducted according to Australian meat industry standards and regulations.

All work should be carried out to comply with workplace and hygiene requirements.

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

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. Store meat products	1.1 Store meat products at the recommended temperature of less than 5°C 1.2 Handle meat products according to hygiene requirements 1.3 Store meat products according to workplace, regulatory, and hygiene and sanitation requirements
2. Rotate stock	2.1 Rotate meat products according to regulatory, hygiene and workplace requirements 2.2 Handle meat products according to workplace health and safety requirements 2.3 Describe shelf life of meat products
3. Maintain cleanholding room	3.1 Clean holding rooms according to regulatory, hygiene and workplace requirements.

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

MTMR103C Store meat product	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPR103 Store meat product

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must demonstrate the ability to:

- demonstrate storage techniques which minimise risk of cross-contamination from drips from upper shelves to products on lower shelves, bottoms of cartons, or tubs stacked on top of other cartons, tubs or other products
- monitor refrigerated temperature on a regular basis
- recognise and interpret codes, date tags and labels
- identify and report unacceptable temperatures either verbally or in writing, according to workplace requirements
- seek advice from appropriate sources when working with new products
- use correct manual handling techniques for transferring product to storage facilities
- use relevant communication skills

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- storage techniques which minimise risks of cross-contamination from drips from upper shelves to products on lower shelves, bottoms of cartons, or tubs stacked on top of other cartons, tubs or other products
- appropriate storage facilities for individual products
- recommended refrigerated temperature for each product stored
- regulatory requirements related to storing meat products
- species and various meat products for storage

Assessment Conditions

Competency must be demonstrated over time and under typical operating conditions for the enterprise.

Assessment must occur in the workplace under normal enterprise conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time.

Assessors must satisfy current standards for RTOs.

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