



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>