



Australian Government

AMPR108 Monitor meat temperature from receival to sale

Release: 1

AMPR108 Monitor meat temperature from receipt to sale

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to monitor temperatures of meat products from the receipt area to the display cabinet in a meat retail outlet.

The unit is applicable to workers in meat retail operations.

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

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

This unit applies to individuals who work alongside a supervisor in most situations and exercise limited autonomy.

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

Pre-requisite Unit

Nil.

Unit Sector

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. Monitor temperature of meat products in receipt area	1.1 Check and record temperature of received meat products in line with workplace requirements 1.2 Notify supervisor when meat products are delivered at a temperature that does not meet workplace, hygiene and sanitation and regulatory requirements
2. Monitor temperature of	2.1 Check and record temperature of cool room in accordance with

Element	Performance criteria
cool room	regulatory requirements 2.2 Notify supervisor when cool room temperature does not meet workplace, hygiene and sanitation and regulatory requirements
3. Monitor display cabinet temperature	3.1 Check and record temperature of display cabinet in accordance with regulatory requirements 3.2 Notify supervisor when display cabinet temperature does not meet workplace, hygiene and sanitation and regulatory requirements
4. Monitor temperature of meat product while moving between refrigerated storage locations	4.1 Monitor temperature of meat product while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation and regulatory requirements 4.2 Return meat product to refrigerated storage quickly and efficiently according to workplace requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR109B Monitor meat temperature from receipt to sale	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 AMPR108 Monitor meat temperature from receipt to sale

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Performance Evidence

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

The candidate must:

- measure temperature of meat products and storage areas, including receipt area, cool room and display cabinets
- monitor refrigerated temperatures on a regular basis
- advise customers of suitable storage temperatures of meat product
- apply workplace health and safety requirements for working in refrigerated areas
- seek advice from appropriate sources when working with new products
- explain effect of incorrect storage temperatures on meat products
- use relevant communication skills
- use mathematical skills relevant to the task
- work effectively individually or as part of a team

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- suitable temperature range for meat products stored in warehouse chillers, transportation, cool rooms and display cabinets
- effects of incorrect storage temperatures on meat products
- recommended refrigerated temperature for products stored
- regulatory requirements related to storing meat products
- workplace health and safety requirements for working in refrigerated areas

Assessment Conditions

Competency must be demonstrated under typical operating conditions within the parameters of role and responsibilities.

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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