



Australian Government

AMPR206 Vacuum pack products in a retail operation

Release: 2

AMPR206 Vacuum pack products in a retail operation

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit describes the skills and knowledge required to pack meat products using vacuum packaging in a retail operation.

This unit is applicable to workers in meat retail operations.

All training must be conducted in accordance with Australian meat industry standards and regulations.

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

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some responsibility for their own work.

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

Pre-requisite Unit

Nil

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare product for packaging	1.1 Prepare product for vacuum packaging to required specifications
2. Select packaging	2.1 Select appropriately sized bag for product 2.2 Arrange product on appropriate container

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Set machine requirements	3.1 Complete requirements in preparation for start-up of vacuum packing machine to workplace requirements 3.2 Set machine requirements correctly 3.3 Follow start-up procedures according to workplace requirements 3.4 Attach and change packing materials according to workplace requirements and product specification 3.5 Place bagged meat on the vacuum packing machine or in the formed pockets as appropriate 3.6 Place open ends of bags flat across the sealing bar or meat contained in pockets as appropriate 3.7 Follow workplace health and safety and hygiene and sanitation requirements
4. Operate machinery	4.1 Operate vacuum packaging machine in accordance with workplace requirements 4.2 Vacuum pack a variety of products to customer specifications, hygiene and sanitation, workplace health and safety and Quality Assurance (QA) requirements, at a speed appropriate for production requirements 4.3 Drain bagged cuts 4.4 Perform shut-down procedures to workplace, workplace health and safety, and hygiene and sanitation requirements
5. Ensure quality of packaging and product	5.1 Inspect bagged cuts for leaks and other defects 5.2 Take corrective action when leaks and defects are identified according to workplace requirements

Foundation Skills

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

Unit Mapping Information

Code and title	Code and title	Comments	Equivalence status
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current version	previous version		
AMPR206 Vacuum pack products in a retail operation Release 2	AMPR206 Vacuum pack products in a retail operation Release 1	Minor typographical errors corrected	Equivalent unit

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 AMPR206 Vacuum pack products in a retail operation

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Performance Evidence

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

The candidate must:

- prepare for vacuum packaging according to workplace health and safety and workplace requirements
- vacuum pack bagged cuts with no leaks or defects
- explain defects that can occur during packaging
- identify sub-standard or contaminated product
- clean equipment according to hygiene requirements
- work with team members
- apply relevant regulatory and workplace requirements
- report equipment faults, either verbally or in writing, according to workplace requirements
- seek advice from appropriate sources when working with new products or equipment
- use mathematical skills relevant to the task
- use relevant communication skills

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- workplace procedures for dealing with sub-standard or contaminated products
- defects that can occur during packaging
- packaging requirements
- specific workplace health and safety requirements for vacuum packing
- the purpose of vacuum packaging
- general machine operating principles, including start-up and shut-down procedures

- manufacturer and workplace requirements for vacuum packaging of product
- relevant regulatory and workplace requirements

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
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

Links

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