



Australian Government

AMPR321 Collect and prepare standard samples

Release: 1

AMPR321 Collect and prepare standard samples

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to collect and prepare standard samples.

This unit is applicable to workers in the meat industry who are required to collect samples for testing.

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

All work must be carried out in accordance with workplace requirements, regulatory requirements and hygiene standards.

This unit applies to individuals who work under broad direction and take 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.

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. Receive, handle and store samples	1.1 Register samples upon receipt in accordance with quality and workplace procedures 1.2 Check labelling and history of sampling in accordance with laboratory procedures 1.3 Record sample information and cross-reference with current or

Element	Performance criteria
	previous test data according to workplace requirements 1.4 Observe universal precautions and relevant legislative requirements during the handling and storage of all samples 1.5 Record samples requiring analysis by external laboratories and forward following workplace procedures 1.6 Dispose of unwanted samples in accordance with workplace and hygiene standards
2. Prepare for sample collection	2.1 Confirm type of sample required prior to collection 2.2 Follow prescribed procedures to ensure representative sampling and record details to workplace requirements 2.3 Prepare or assemble appropriate sampling equipment to safety and workplace requirements
3. Perform sample collection	3.1 Collect gross samples in accordance with workplace procedures 3.2 Preserve sample integrity throughout all aspects of sampling 3.3 Place samples in suitable containers and label to clearly identify sample type, location, date and any other workplace-specific information 3.4 Store, preserve and transport samples in accordance with relevant regulations and laboratory procedures 3.5 Maintained sampling equipment in clean, safe and sterile working order 3.6 Recognised and report unusual or non-standard observations made during sampling
4. Perform standard chemical or biological sample preparation (where applicable)	4.1 Prepared samples and controls for analysis 4.2 Take action to minimise loss of analyses from sample 4.3 Use separation equipment to provide the required sample fractions

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR322A Collect and prepare standard samples	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 AMPR321 Collect and prepare standard samples

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time. Sample collection techniques must comply with the relevant meat industry regulations and standards.

The candidate must:

- collect samples in accordance with workplace and regulatory requirements
- apply relevant workplace health and safety requirements
- use relevant communications skills

Knowledge Evidence

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

- procedures for collecting, receiving, handling and storing specimens in accordance with laboratory procedures, universal precautions and legislative requirements
- use of aseptic techniques in collecting samples
- how sample collection has to be coordinated with workplace activities
- importance of obtaining representative samples and how this can be achieved
- procedures for documenting all pertinent sample information in the required format
- workplace Standard Operating Procedures (SOPs) for collecting and preparing samples
- relevant workplace health and safety requirements
- steps in preparing samples and sub-samples to comply with required procedures
- workplace procedures to recognise sampling equipment and, as required, maintain it in a sterile condition
- correct disposal procedures

Assessment Conditions

Sample collection techniques must comply with the relevant meat industry regulations and standards.

Assessment may be conducted in a real or simulated situation.

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.

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