



Australian Government

AMPS101 Handle materials and products

Release: 1

AMPS101 Handle materials and products

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to handle raw materials and products in a meat establishment.

This unit is suitable for operators working under supervision in packing and storage areas.

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 accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat industry standards and regulations.

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. Handle meat products	1.1 Identify meat according to labels 1.2 Handle and transfer meat in accordance with workplace health and safety requirements 1.3 Handle meat using safe manual handling techniques 1.4 Handle meat product hygienically according to regulatory and workplace requirements

Element	Performance criteria
	1.5 Store meat product according to workplace, regulatory, hygiene and sanitation and Quality Assurance (QA) requirements
2. Handle materials (as appropriate)	2.1 Handle raw materials in accordance with work instructions, workplace health and safety, and hygiene requirements
3. Maintain clean holding room	3.1 Clean holding room to workplace, safety, hygiene and regulatory 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

This unit is equivalent to MTMS101C Handle materials and products.

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 AMPS101 Handle materials and products

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Performance Evidence

The candidate must handle raw materials and products in a meat establishment.

The candidate must:

- handle meat products safely and hygienically, and in accordance with the work instruction
- handle raw materials safety and hygienically, and in accordance with the work instruction
- maintain a clean holding room
- check work for accuracy
- identify problems and refer to the appropriate person for resolution
- use communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- work at the level of speed and accuracy required by the enterprise

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- the work instruction
- relevant workplace, health and safety, and regulatory 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 production conditions.

As a minimum, the following three forms of assessment must be used:

- workplace demonstration
- quiz, question and answer
- workplace referee's observation of performance over time

Assessors must satisfy the current standards for RTOs.

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