



Australian Government

AMPS201 Package product using thermoform process

Release: 3

AMPS201 Package product using thermoform process

Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Application

This unit describes the skills and knowledge required to package meat and meat products using a thermoform process.

Operators in meat processing premises may require this unit to package product and extend shelf life.

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.

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

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

Pre-requisite Unit

Nil

Unit Sector

Smallgoods sector

Elements and Performance Criteria

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Set up and adjust thermoforming machinery and materials	1.1 Set up thermoforming machinery and materials for a variety of product specifications according to manufacturer's specifications and workplace, workplace health and safety, and hygiene requirements 1.2 Adjust thermoforming machinery and materials according to manufacturer's specifications and workplace, health and safety, and hygiene requirements
2. Set up requirements for packaging	2.1 Set up requirements for packaging to workplace, workplace health and safety, and hygiene and sanitation requirements
3. Operate thermoforming machinery	3.1 Operate thermoforming machinery to throughput requirements for a variety of products according to manufacturer's specifications and workplace, workplace health and safety, and hygiene requirements
4. Change dates	4.1 Change dates on the date coder according to manufacturer's specifications and workplace, health and safety, and hygiene requirements
5. Clean machinery and materials	5.1 Clean machinery and accessories according to manufacturer's specifications and workplace, health and safety, and hygiene requirements
6. Monitor and identify faulty product and packaging	6.1 Identify faulty product and packaging according to workplace requirements
7. Report and/or fix operating problems on thermoforming equipment and auxiliaries	7.1 Report and/or fix operating problems on thermoforming equipment and auxiliaries according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPS201 Package product using thermoform process Release 3	AMPS201 Package product using thermoform process Release 2	Minor wording change made to performance evidence to remove reference to cooked and uncooked products	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPS201 Package product using thermoform process

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Performance Evidence

The individual must package processed meat products using a thermoform process.

Individuals must:

- identify where labels and other raw materials are stored
- demonstrate correct loading procedure at machine speed
- demonstrate correct loading procedure for labels
- change dates on the coders
- correctly load and unload films
- join films
- line up printed film
- identify flaws in packaging film
- demonstrate a full label change
- set machine to different product specifications
- perform a full changeover within the specified time
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- implement the hygiene procedures for the thermoforming machinery.

Knowledge Evidence

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

- relevant regulatory requirements
- how the thermoforming machine works
- reasons for changing the different settings

- temperature requirements and the importance of correct temperature
- hygiene requirements and their importance
- need to adjust tracking and the procedure to make adjustment
- packaging specifications for a range of products for cartons, tubs and pouches
- principles of thermoforming
- use of oxygen absorbers if required under work instructions
- use-by date or packed-on date for a range of products and the importance of these dates
- which films are used for which products
- causes and corrective actions for re-packs
- thermoforming equipment and accessories.

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:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time.

Assessors must satisfy the current standards for RTOs.

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