



**Australian Government**

# **AMPS208 Rotate stored meat**

**Release: 1**

## AMPS208 Rotate stored meat

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Application

This unit describes the skills and knowledge required to rotate stored meat in a meat establishment.

This unit is used by smallgoods operators with responsibility for rotating and monitoring the shelf life of stored meat.

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. Store meat                             | 1.1 Store meat at the required refrigerated temperature in accordance with hygiene and sanitation, regulatory and workplace requirements<br>1.2 Document meat storage time and shelf life for each meat product according to regulatory requirements<br>1.3 Check meat to ensure it is labelled in accordance with |

| Element                        | Performance criteria                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|--------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                | workplace and regulatory requirements                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 2. Rotate stored meat          | 2.1 Select meat for rotation according to label documentation and workplace requirements<br>2.2 Handle meat hygienically during rotation in accordance with regulatory and hygiene requirements<br>2.3 Rotate meat according to regulatory, hygiene and workplace requirements<br>2.4 Consider shelf life of meat in relation to the storage and rotation of meat and meat product<br>2.5 Handle meat according to workplace health and safety requirements |
| 3. Maintain clean holding room | 3.1 Clean holding room according to regulatory, workplace health and safety, hygiene and 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

This unit is equivalent to MTMS214B Rotate stored meat.

## 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 AMPS208 Rotate stored meat

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## Performance Evidence

The candidate must rotate stored meat in a meat establishment.

The candidate must:

- follow the work instruction
- work at production speed
- read and interpret product labels
- store meat in accordance with temperature requirements
- demonstrate rotation of stored meat in line with:
  - hygiene and sanitation requirements
  - regulatory requirements
  - WHS requirements
  - workplace requirements
- select, organise, report and record routine information and mathematical data related to:
  - labelling
  - rotation and shelf life of meat product
  - storage of meat product
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)

## Knowledge Evidence

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

- effects on the product of the use of meat which is beyond its useful life
- storage temperatures and shelf life for meat
- stock rotation requirements for meat to regulatory and hygiene requirements

## Assessment Conditions

Competency must be demonstrated over time and under typical operating and production 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.

## **Links**

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