



Australian Government

AMPS209 Rotate meat product

Release: 1

AMPS209 Rotate meat product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

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

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

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

Element	Performance criteria
	workplace and regulatory requirements
2. Rotate stored meat product	2.1 Select meat product for rotation according to label documentation and workplace requirements 2.2 Handle meat product hygienically during rotation in accordance with regulatory and hygiene requirements 2.3 Rotate meat product according to regulatory, hygiene and workplace requirements 2.4 Consider shelf life of meat product in relation to the storage and rotation of meat and meat product 2.5 Handle meat product 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 MTMS215B Rotate meat product.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>