



Australian Government

AMPS210 Inspect carton meat

Release: 1

AMPS210 Inspect carton meat

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform routine carton meat inspection prior to further processing.

This unit is applicable to workers in smallgoods, food service or retail outlets who routinely inspect carton meat for specification or contamination defects.

This unit does not apply to workers performing Meat Hygiene Assessment (MHA) procedures for carton 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. Open and inspect carton meat	1.1 Select sample cartons for inspection according to a sampling plan where every carton is not being inspected 1.2 Conduct inspection according to workplace requirements for

Element	Performance criteria
	facilities and for using Personal Protective Equipment (PPE) 1.3 Inspect carton meat for contamination and specification defects according to workplace requirements 1.4 Take corrective action according to workplace requirements 1.5 Handle cartons safely according to workplace and health and safety requirements 1.6 Record and report defects according to workplace requirements 1.7 Segregate and dispose of defects in accordance with 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 MTMS216B Inspect carton 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 AMPS210 Inspect carton meat

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Performance Evidence

The candidate must perform routine carton meat inspection prior to further processing.

The candidate must:

- meet the requirements of the work instruction
- use sample program, where applicable
- perform inspection according to workplace requirements for hygiene and safety
- report defects, where appropriate
- apply defect reporting procedures
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- take appropriate corrective action when defects are found
- apply relevant workplace health and safety policies and procedures
- apply relevant regulatory requirements

Knowledge Evidence

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

- appropriate inspection procedures
- defect reporting procedures
- Standard Operating Procedures (SOPs) for personal hygiene
- likely defects to be encountered
- work instructions for carton inspection

Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

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

- workplace demonstration

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

Assessors must satisfy the current standards for RTOs.

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