



**Australian Government**

# **AMPSS00042 Meat Processing Cleaner (Chiller) Skill Set**

**Release 1**

## AMPSS00042 Meat Processing Cleaner (Chiller) Skill Set

### Modification History

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

### Description

This Skill Set describes the skills and knowledge to clean chillers in a meat processing plant.

### Pathways Information

The Units of Competency comprising the Meat Processing Cleaner (Chiller) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

### Licensing/Regulatory Information

Not applicable.

### Skill Set Requirements

Complete 5 units of competency.

| Unit Code  | Unit Title                               |
|------------|------------------------------------------|
| CPPCLO3035 | Maintain cleaning storage areas          |
| AMPCOR202  | Apply hygiene and sanitation practices   |
| AMPCOR204  | Follow safe work policies and procedures |
| AMPA2173   | Overview cleaning program                |
| AMPX205    | Clean chillers                           |

## **Target Group**

Typically the trainee is an existing employee who will be able to clean chillers in a meat processing plant.

## **Suggested words for Statement of Attainment**

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for cleaning chillers in a meat processing plant.