



Australian Government

AMPX205 Clean chillers

Release: 1

AMPX205 Clean chillers

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to clean and sanitise chillers when empty of product.

This unit is applicable to workers at abattoirs, boning rooms, smallgoods factories, game meat processing plants, food services, smallgoods establishments and wholesale operations.

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.

The unit must be delivered and assessed using 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. Clean chillers	1.1 Clean chillers in accordance with cleaning program and workplace, workplace health and safety and regulatory requirements 1.2 Workplace health and safety risks and requirements are identified specifically for chillers 1.3 Identify specific areas of contamination risk for the products 1.4 Handle and store chemicals according to 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 MTMPS205C Clean chillers.

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 AMPX205 Clean chillers

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Performance Evidence

The candidate must clean and sanitise chillers when empty of product.

The candidate must:

- implement cleaning regime for chillers in accordance with workplace, workplace health and safety, and regulatory requirements
- apply relevant communication and mathematical skills

Knowledge Evidence

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

- hygiene and sanitation monitoring programs for chillers
- importance of avoiding condensation in chillers
- chiller cleaning program
- potential contamination risks for product in chillers and freezers
- workplace health and safety hazards of working in a cold environment

Assessment Conditions

Competency must be demonstrated when the chillers and plant are operating during normal production.

Assessment must occur in a registered meat processing plant or premises.

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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