



Australian Government

AMPX301 Assess product in chillers

Release: 1

AMPX301 Assess product in chillers

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to manage product in chillers, in terms of specifications and hygienic storage.

This unit is applicable to supervisors and Quality Assurance (QA) staff responsible for managing, assessing and monitoring product in chillers.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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. Assess meat colour, fat colour and marbling	1.1 Assess product sample to determine meat and fat colour scores and marbling scores within the workplace-specified range
2. Ensure cleaning program is followed	2.1 Establish and maintain cleaning program to ensure product safety, and health and hygiene requirements are met 2.2 Set up and follow cleaning schedule for daily, weekly or regular fumigation

Element	Performance criteria
3. Monitor chiller temperature	3.1 Monitor temperature of product daily to meet product specifications, workplace procedures and regulatory requirements 3.2 Maintain chiller temperature to ensure product safety and meet product specifications 3.3 Correct changes to temperature to maintain product specifications
4. Monitor product handling and identification	4.1 Identify and label products in accordance with product specification, customer and workplace requirements 4.2 Confirm customer requirements to determine delivery arrangements 4.3 Confirm and arrange temperature and storage requirements for product order in accordance with workplace requirements 4.4 Complete product order documentation

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 MTMPS300A Assess product in 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 AMPX301 Assess product in chillers

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Performance Evidence

Candidates must be observed assessing products in chillers.

The candidate must:

- assess meat colour, fat colour and marbling
- ensure the chiller cleaning program is followed
- monitor chiller temperature
- monitor product handling and identification
- apply mathematical concepts to monitoring procedures (e.g. temperature checks and adjustments)
- apply relevant communication skills
- assess carcasses according to workplace and regulatory requirements
- complete documentation, including accurate and legible labelling
- identify and apply relevant workplace health and safety requirements
- identify product chiller requirements
- identify product health and hygiene requirements
- use available technology to record, gather and interpret product-monitoring data

Knowledge Evidence

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

- the carcass grading system employed in an enterprise
- product transfer and storage methods
- the process involved in assessing chillers in the workplace
- product quality monitoring processes
- the importance of fat depth, marbling, carcass colour and other grading parameters
- rejection procedures

Assessment Conditions

Assessment must be conducted in an operating meat processing enterprise.

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

- Workplace Referee report
- Knowledge test
- Assessor observation of performance on the job

Assessors must satisfy the current standards for RTOs.

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