



Australian Government

AMPX314 Handle meat product in cold stores

Release: 1

AMPX314 Handle meat product in cold stores

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

Application

This unit of competency describes the skills and knowledge required to handle chilled and/or frozen meat products while in storage after receipt, and before despatch.

The unit applies to operators working in cold stores who handle chilled and/or frozen meat products.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

All meat processing sectors

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Maintain cold store temperature	1.1 Check temperature of cold store area using workplace instrumentation to ensure compliance with specified temperature for meat storage 1.2 Identify temperature nonconformances and take corrective action according to workplace requirements 1.3 Document temperature checks according to workplace policies and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	procedures and customer specifications
2. Store meat product	2.1 Locate and prepare area where product is to be stored 2.2 Ensure product is stored with sufficient space to allow airflow and access by appropriate personnel 2.3 Ensure products with different temperature requirements are stored appropriately
3. Move meat product safely	3.1 Check walkways and spaces are clear before moving product 3.2 Move product safely as specified in workplace safety policies and procedures 3.3 Wear personal protective equipment appropriate for handling chilled and frozen meat product
4. Report issues with product storage	4.1 Identify and report any carton, container or label damage to supervisor 4.2 Identify and report any missing labels or shipping marks to supervisor 4.3 Document corrective action according to workplace procedures
5. Perform carton repack	5.1 Remove damaged carton or container and store according to workplace policies and procedures 5.2 Repack meat product following hygiene and sanitation policies and procedures, ensuring any exposed meat product is handled appropriately 5.3 Relabel meat product according to workplace policies and procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Reads receipt documentation and checks against product - Checks accuracy of documentation such as labels and inventory

Skill	Description
	schedules
Writing	Completes workplace forms
Oral communication	Reports issues to appropriate person
Numeracy	Counts product to ensure it matches receival and despatch documentation

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX314 Handle meat product in cold stores	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPX314 Handle meat product in cold stores

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has:

- recorded temperature and adjusted where necessary
- stored meat product:
 - hygienically to minimise contamination and damage
 - according to workplace health and safety requirements
- moved meat product:
 - hygienically to minimise contamination and spoilage
 - according to workplace health and safety requirements
- reported issues and carton, container or label damage or missing labels.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- temperature requirements for storing chilled and frozen meat product
- cooling rates of product and how they can be stored in relation to other products
- workplace customer specifications
- workplace policies and procedures for:
 - hygiene and sanitation
 - work health and safety
 - reporting carton, container or label damage.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a cold store facility handling chilled and frozen meat products
- resources, equipment and materials:
 - appropriate personal protective equipment
- specifications:
 - workplace documents such as policies, procedures, processes and forms
 - work instructions and standard operating procedures
 - customer requirements.

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 of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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