



Australian Government

AMPX317 Monitor product flow in an automated process

Release: 1

AMPX317 Monitor product flow in an automated process

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Application

This unit of competency describes the skills and knowledge required to ensure continuity and quality for automated food production.

The unit applies to individuals such as leading hands/supervisors who have responsibility for ensuring that food product meets company and customer specifications, and identifying potential issues so there are:

- no stoppages or back-ups
- personnel are redeployed where necessary
- the overall automated system and process are operating effectively.

It involves programming and adjusting machinery settings as necessary and having a sound holistic understanding of the process and product specifications for which they have responsibility.

This unit has been designed primarily for poultry processing but can be adapted for use in other areas of food processing.

All work must be carried out to comply with workplace procedures, according to state/territory health and 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. Prepare for production	1.1 Confirm staffing is adequate for production process 1.2 Allocate staff to identified positions in accordance with production requirements and workplace procedures 1.3 Confirm support is available for inexperienced staff or those in training 1.4 Brief staff on the specific requirements of the production run 1.5 Confirm availability of required products and supplies 1.6 Check functionality of all machinery, including status of recorded maintenance requests 1.7 Check machinery settings for the production run in accordance with workplace procedures 1.8 Confirm pre-operational hygiene and safety checks have been completed and recorded
2. Supervise production process	2.1 Monitor consistency of product flow, and make machinery or staffing adjustments as necessary 2.2 Monitor machinery performance to identify early warning signs of malfunction, and take appropriate action in accordance with workplace procedures 2.3 Check product regularly against specifications, making adjustments where necessary 2.4 Monitor product hygiene, taking immediate corrective action where necessary 2.5 Monitor staff performance, taking corrective action where necessary 2.6 Monitor waste disposal processes in accordance with workplace requirements
3. Complete production cycle	3.1 Assess compliance of final product against product specifications 3.2 Carry out required shutdown or handover processes as appropriate 3.3 Debrief staff in accordance with workplace procedures 3.4 Record maintenance requirements as necessary 3.5 Complete required production records in accordance with workplace requirements

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
Numeracy	Estimate quantities, times and speed in order to maintain a consistent process

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX317 Monitor product flow in an automated process	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

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 AMPX317 Monitor product flow in an automated process

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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 monitored at least three automated food production runs or shifts, including:

- confirmed availability of products and staffing and hygiene and that safety checks have been completed prior to production
- monitored and made adjustments to machinery where necessary to meet the requirements of subsequent parts of the processing sequence
- provided guidance, advice and support to staff in training and those on the line throughout the production
- monitored product against specifications and hygiene, and taken corrective action as required.

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:

- regulatory and customer requirements applicable to the production process
- work instructions and Standard Operating Procedures applicable to the production process
- sources of contamination that can occur in the product and preventative and corrective actions
- machinery requirements, settings and capabilities, according to manufacturer's recommendations
- warning signs of machinery malfunction according to equipment instruction manuals and reporting measures relevant to the workplace
- waste disposal requirements applicable to the workplace
- options for making adjustments to ensure consistent product flow and meeting product specifications.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in an operating food processing enterprise
- resources, equipment and materials:
 - product supplies, staff and machinery necessary to complete a full production run or shift
 - forms used in the workplace
- specifications:
 - use of specific workplace documents such as policies, procedures,
 - use of manufacturer's operating instructions for specific machinery
 - access to specific safety data sheets as appropriate
 - use of workplace instructions and job specifications
- relationships:
 - team member(s)
 - supervisors from other production areas.

A minimum of three different forms of assessment must be used.

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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