Modification history

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

AMPX315	Follow hygiene, sanitation and quality assurance requirements when handling meat product in cold stores
Application	This unit of competency describes the skills and knowledge required to handle meat product in cold stores according to any hygiene, sanitation and quality assurance requirements. The unit applies to operators working in cold stores who handle chilled and 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 occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	All Meat processing sectors

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Follow workplace procedures for hygiene and sanitation	1.1 Follow workplace procedures for cleaning personal equipment 1.2 Maintain personal hygiene according to workplace policies and procedures
2. Receive and store product	2.1 Handle product in a hygienic and sanitary manner 2.2 Store product at appropriate temperature to maintain shelf life and product integrity 2.3 Ensure product is kept in an appropriate location in relation to other products 2.4 Check temperature at regular intervals using calibrated and validated instruments 2.5 Repack any damaged cartons or containers according to workplace and customer requirements
3. Despatch product	3.1 Move product to transport vehicles in a hygienic manner 3.2 Move products safely
4. Maintain accurate records	4.1 Complete workplace inventory documentation accurately 4.2 Complete temperature check records accurately 4.3 Check recorded information for accuracy and report any errors to appropriate person in the workplace

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	• Read receival documentation and checking against product • Check accuracy of documentation such as labels and inventory schedules
Writing	• Complete workplace forms
Oral communication	• Report issues to appropriate person
Numeracy	• Count product to ensure it matches receival and despatch documentation

The Range of Conditions is an optional field. Please delete these instructions and if the unit does not have a range of conditions, please delete the Range of conditions table too.

Range Of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX315 Follow hygiene, sanitation and quality assurance requirements when handling meat product		New unit	No equivalent unit

Links	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. See *Guidelines for developing training package products* for directions on how to find the right hyperlink

TITLE	Assessment requirements for AMPX315 Follow hygiene, sanitation and quality assurance requirements when handling meat product in cold stores

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 followed workplace hygiene, sanitation and quality assurance requirements on at least one occasion, including:
- followed workplace policies and procedures for:
  - cleaning personal equipment
  - personal hygiene
- accurately completed workplace quality assurance documentation
- reported errors appropriately

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
  - quality assurance
- reporting carton or container 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, 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.

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