Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 6.0. |

| AMPMGT513 | Manage transportation of meat, meat products and meat by-products |
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| Application | This unit describes the skills and knowledge required to schedule and monitor the hygienic, safe and secure transportation of meat, meat products and meat by-products, for domestic or international markets. The efficient transportation of meat, meat products and meat by-products results in the satisfaction of customer requirements.  This unit applies to livestock buyers and coordinators, transport managers and finance managers operating in a meat industry context.  At this level, individuals exercise considerable responsibility and accountability within enterprise structures and are required to make primary contributions to the values, goals and operations of the enterprise. They will typically have responsibility for establishing and reviewing systems for their site or department. They may be assisted by external experts to develop plans and strategies.  This unit must be delivered in the context of Australian meat industry standards and regulations.  No licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector |  |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Establish and implement transportation requirements | 1.1 Identify and apply regulatory, customer and enterprise requirements for the hygienic, safe and timely transportation of meat, meat products and meat by-products  1.2 Assess and allocate resource requirements |
| 2. Establish transportation policies and procedures | 2.1 Develop systems and procedures for the operation of meat transport vehicles to ensure hygienic and safe transport of meat, meat products and meat by-products  2.2 Develop security procedures and systems  2.3 Establish and maintain reporting and recording procedures  2.4 Develop and monitor supplier quality requirements and standards  2.5 Inform and mentor personnel and contractors of their obligations and responsibilities and workplace health and safety requirements |
| 3. Manage transportation logistics | 3.1 Analyse and select transport options  3.2 Prepare and negotiate contracts and schedules according to customer and production requirements  3.3 Complete documentation according to enterprise, customer and regulatory requirements  3.4 Check vehicles are maintained according to hygienic requirements  3.5 Operate storage facilities according to enterprise and regulatory requirements  3.6 Track and monitor consignments using available communication and information technology systems |
| 4. Determine and manage transportation costs | 4.1 Calculate cost of storage and transport  4.2 Prepare and monitor transport budget  4.3 Review procedures for cost savings |
| 5. Manage contingencies | 5.1 Develop contingency plans according to enterprise requirements  5.2 Assess Threat Assessment and Critical Control Point (TACCP) and Vulnerability Assessment and Critical Control Point (VACCP) vulnerabilities  5.3 Analyse changing circumstances, and prioritise and clarify responses  5.4 Communicate impacts of changed schedules to all relevant parties |
| 6. Review transportation processes | 6.1 Monitor and review resources, procedures and schedules for effectiveness and efficiency  6.2 Include customer feedback and requirements in review of transportation procedures and schedules  6.3 Involve team in continuous improvement processes |
| 7. Establish effective communication with customers | 7.1 Determine customer requirements  7.2 Resolve customer complaints promptly  7.3 Confirm communication strategies are inclusive of the cultural, ethnic and social diversity of individuals and groups |
| 8. Produce reports | 8.1 Complete required reports on meat transportation according to legal and enterprise requirements  8.2 Submit reports according to regulatory and enterprise 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.  Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency. |
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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPMGT513 Manage transportation of meat, meat products and meat by-products | AMPMGT510 Manage transportation of meat, meat products and meat by-products | New PC added to Element 5, element, performance criteria, performance evidence and assessment conditions updated | Not equivalent |

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

| TITLE | Assessment requirements for AMPMGT513 Manage transportation of meat, meat products and meat by-products |
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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, on at least one occasion managed the transportation of meat products for a customer, including:   * identified and planned the customer's logistical requirements according to regulatory and enterprise requirements and resources allocated * conducted an effective consultation with the customer to meet transportation requirements * developed supplier quality criteria, including audit requirements, for purchasing transport services * established systems for completing and certifying documentation of product transportation * identified and analysed transportation options * developed and communicated procedures to personnel, customers and contractors of changes in schedules * identified and applied relevant workplace health and safety requirements * presented a report for the meat transportation according to legal and enterprise requirements * used a communication and information technology system to monitor the transportation purchase, schedule and track consignment, and collect and analyse performance information. | |

| Knowledge Evidence |
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| 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:   * food safety requirements for meat and meat product transportation * regulatory and workplace requirements relating to the transportation of meat, meat products and meat by-products * potential impact and costs of inappropriate transportation of meat, meat products and meat by-products, including public liability and loss of custom * public and workplace health and safety obligations relating to the transportation of meat, meat products and meat by-products * requirements for maintaining product quality during transportation. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a meat industry workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * access to appropriate technology for research and data collection, analysis and reporting * specifications: * access to workplace documents such as policies, procedures, processes, forms * access to specific legislation/codes of practice relevant to enterprise operations * relationships: * customer * personnel * contractor.   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. |

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