Modification history

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

| AMPX317 | Monitor product flow in an automated process |
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| Application | This unit of competency describes the skills and knowledge required to ensure the smooth flow and quality of product in an automated food processing process. - primarily targeted for individuals in a leading hand or supervisory role.  The unit applies to individuals such as supervisors who have responsibility for ensuring that food product meets company and customer specifications. Potential issues can be identified so there are no stoppages or back-ups, personnel are redeployed where necessary and that 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. |
| 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. Prepare for production | 1.1 Ensure staffing is adequate for production process  1.2 Allocate staff to identified positions  1.3 Ensure 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  1.8 Ensure 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  2.3 Regularly check product 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. |
| 3. Complete production cycle | 3.1 Assess compliance of final product with product specifications  3.2 Carry out required shut-down or handover processes as appropriate  3.3 Debrief staff  3.4 Record maintenance requirements as necessary  3.5 Complete required production records. |

| 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. | |
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| Skill | Description |
| Numeracy | * Estimate quantities, times and speed in order to maintain a consistent process |

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| 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 | New unit | No equivalent unit |

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| 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 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:   * satisfactorily completed the production requirements of at least three production runs or shifts * maintained control of the whole process for which they had responsibility * made adjustments where necessary to meet the requirements of parts of the production sequence for which they do not have direct responsibility * provided advice and support to staff in training * consistently ensured product meets required specifications * been proactive in taking preventative action where required. | |

| 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:   * regulatory and customer requirements applicable to the production process * applicable work instructions and Standard Operating Procedures * sources of contamination and suitable preventative and corrective actions * machinery requirements, settings and capabilities, including manufacturer's recommendations * warning signs of machinery malfunction * waste disposal requirements * options for making adjustments to ensure consistent product flow. |

| Assessment Conditions |
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| Assessment of skills 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 * specifications: * use of specific workplace documents such as policies, procedures, processes and forms * use of manufacturer’s operating instructions for specific machinery * access to specific safety data sheets as appropriate * use of workplace instructions and job specifications * access to specific legislation or regulations as appropriate * 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. |

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