Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPOPR3X2 | Handle meat product in cold stores |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to handle chilled and/or frozen meat products while in storage after receival, and before dispatch.  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, in accordance with state/territory health and safety, food and meat 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 | Operational (OPR) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Identify requirements for storage of chilled and frozen meat products  1.2 Identify health, safety and food safety hazards for working in cold stores  1.3 Implement control measures for health, safety and food safety risks |
| 2. Maintain cold store temperature | 2.1 Check temperature of cold store area using workplace instruments to ensure compliance with specified temperature for meat storage  2.2 Identify temperature nonconformances and take corrective action according to workplace requirements  2.3 Document temperature checks according to workplace policies and procedures and customer specifications |
| 3. Store meat product | 3.1 Locate and prepare area where product is to be stored  3.2 Ensure product is stored with sufficient space to allow airflow and access by appropriate personnel  3.3 Ensure products with different temperature requirements are stored appropriately |
| 4. Move meat product safely | 4.1 Check walkways and spaces are clear before moving product  4.2 Move product safely as specified in workplace safety policies and procedures  4.3 Wear personal protective equipment appropriate for handling chilled and frozen meat product |
| 5. Report issues with product storage | 5.1 Identify and report any carton, container or label damage to supervisor  5.2 Identify and report any missing labels or shipping marks to supervisor  5.3 Document corrective action according to workplace procedures |
| 6. Perform carton repack | 6.1 Remove damaged carton or container and store according to workplace policies and procedures  6.2 Repack meat product following hygiene and sanitation policies and procedures, ensuring any exposed meat product is handled appropriately  6.3 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 | * Interprets receival documentation and checks against product * Checks accuracy of documentation such as labels and inventory schedules |
| Writing | * Completes workplace records using paper-based and/or digital formats |
| Numeracy | * Checks 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 |
| AMPOPR3X2 Handle meat product in cold stores | AMPX314 Handle meat product in cold stores | Unit sector code updated.  Performance criteria clarified.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | Equivalent |

|  |  |
| --- | --- |
| 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 AMPOPR3X2 Handle 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 handled at least two different types of meat products in cold store to maintain the integrity of the products, including:   * monitored product and cold store temperature and adjusted temperature as required * maintained workplace hygiene and sanitation requirements * followed safe work procedures. | |

| 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:   * safety requirements and hazards associated with entering and working in a chiller/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration * contamination/cross contamination and food safety risks associated with chilled and/or frozen products at workplace * local state and/or territory laws that cover meat safety requirements * 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 policies and procedures for: * hygiene and sanitation * work health and safety * reporting carton, container or label damage * traceability requirements of meat and/or meat products processed at work site. |

| 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/or frozen meat products or an environment that accurately represents a real workplace * resources, equipment and materials: * chilled or frozen meat products * PPE * specifications: * workplace procedures, including advice on safe work practices, meat safety, quality requirements * customer requirements.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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