

**Modification history**

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

<b>AMPQUA2X2</b>	<b>Monitor meat temperature from receival to sale</b>
<b>Application</b>	<p>This unit describes the skills and knowledge required to monitor temperatures of meat products from the receival area to the display cabinet in a meat retail outlet.</p> <p>This unit applies to individuals to workers who work under general supervision in meat retail operations.</p> <p>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.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Quality Assurance (QUA)

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 work	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards and report risks to supervisor 1.3 Identify hygiene and sanitation and regulatory requirements for task 1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit 1.4 Ensure monitoring equipment is clean and ready for use
2. Monitor temperature of meat products in receival area	2.1 Check temperature of received meat products in line with workplace requirements 2.2 Record temperature in required format 2.3 Identify temperatures that are out of specification 2.4 Notify supervisor when meat products are delivered at a temperature that does not meet workplace, hygiene and sanitation and regulatory requirements
3. Monitor temperature of cool room	3.1 Check and record temperature of cool room in accordance with regulatory requirements 3.2 Notify supervisor when cool room temperature does not meet workplace, hygiene and sanitation and regulatory requirements
4. Monitor display cabinet temperature	4.1 Check and record temperature of display cabinet in accordance with regulatory requirements 4.2 Notify supervisor when display cabinet temperature does not meet workplace, hygiene and sanitation and regulatory requirements
5. Monitor temperature of meat product while moving between refrigerated storage locations	5.1 Monitor temperature of meat product while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation and regulatory requirements 5.2 Return meat product to refrigerated storage quickly and efficiently according to 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
Reading	<ul style="list-style-type: none"> <li>Interpret work instructions</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record temperatures and times using paper-based and/or digital format</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Read and interpret temperature scales and gauges (°C)</li> </ul>

**Unit Mapping Information**

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA2X2 Monitor meat temperature from receipt to sale	AMPR108 Monitor meat temperature from receipt to sale	Unit 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>

<b>TITLE</b>	<b>Assessment requirements for AMPQUA2X2 Monitor meat temperature from receipt to sale</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has monitored the temperature of meat from receipt to sale, on at least two separate occasions, including:</p> <ul style="list-style-type: none"> <li>• measured temperature of meat products and storage areas</li> <li>• monitored refrigerated temperatures on a regular basis</li> <li>• applied workplace health and safety requirements for working in refrigerated areas</li> <li>• maintained hygiene and sanitation standards.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• suitable temperature range for meat products stored in warehouse chillers, transportation, cool rooms and display cabinets</li> <li>• effects of incorrect storage temperatures on meat products</li> <li>• recommended refrigerated temperature for products stored</li> <li>• regulatory requirements related to storing meat products</li> <li>• workplace health and safety hazards and risks for working in refrigerated areas, and associated controls</li> <li>• personal protective equipment for working in refrigerated spaces</li> <li>• recording requirements for traceability of product.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p> <p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• skills must be demonstrated in a retail meat facility or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• cool rooms and refrigerated meat storage locations</li> <li>• meat products</li> <li>• thermometer</li> <li>• personal protective clothing and equipment</li> <li>• reporting and monitoring systems</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• work instructions</li> <li>• workplace procedures, including advice on safe work practices, meat safety and quality</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• interactions with supervisor.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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