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| AMPss00063 | Meat Processing Warehouse Operator Skill Set |

Modification History

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

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| Description  This skill set covers the skills and knowledge required for the handling of frozen and/or chilled meat products in cold store facilities. It addresses the industry specific requirements for handling meat according to domestic and export customer requirements. |
| Pathways Information  These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing training Package. |
| Licensing/Regulatory Information  No occupational licensing or regulatory requirements apply to this skill set at the time of publication. |
| Skill Set Requirements   * AMPX314 Handle meat product in cold stores * AMPX315 Follow hygiene, sanitation and quality assurance requirements when handling meat products in cold stores * AMPX219 Follow electronic labelling and traceability systems in a meat processing establishment * [AMPCOR](https://training.gov.au/Training/Details/AMPCOR204) Follow safe work policies and procedures * [TLIE0002](https://training.gov.au/Training/Details/TLIE0002) Process workplace documentation |
| Target Group  This skill set is for operators working in meat processing cold store facilities and who handle frozen and chilled meat products. |
| Suggested words for Statement of Attainment  These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for working as an operator in a meat cold store facility. |