Modification history

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

| AMPX315 | Follow hygiene, sanitation and quality assurance requirements when handling meat product in cold stores |
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| Application | This unit of competency describes the skills and knowledge required to handle meat product in cold stores according to any hygiene, sanitation and quality assurance requirements.  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 according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No occupational 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. Follow workplace procedures for hygiene and sanitation | 1.1 Follow workplace procedures for cleaning personal equipment  1.2 Maintain personal hygiene according to workplace policies and procedures  1.3 Undertake workplace specific housekeeping to ensure work area is hygienic and sanitary. |
| 2. Receive and store product | 2.1 Handle product hygienically  2.2 Store product at appropriate temperature to maintain shelf life and product integrity  2.3 Ensure product is kept in an appropriate location in relation to other products  2.4 Check temperature at regular intervals using calibrated and validated instruments  2.5 Repack any damaged cartons or containers according to workplace and customer requirements. |
| 3. Despatch product | 3.1 Check transport vehicle according to workplace requirements  3.2 Move product to transport vehicles hygienically  3.3 Move products safely. |
| 4. Maintain accurate records | 4.1 Complete workplace inventory documentation accurately  4.2 Complete temperature check records accurately  4.3 Check recorded information for accuracy and report any errors to appropriate person in the workplace. |

| 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 |
| Reading | * Read receival documentation and check against product * Check accuracy of documentation such as labels and inventory schedules |
| Writing | * Complete workplace forms |
| Oral communication | * Report issues to appropriate person |
| Numeracy | * Count product to ensure it matches receival and despatch documentation |

The Range of Conditions is an optional field. Please delete these instructions and if the unit does not have a range of conditions, please delete the Range of conditions table too.

| Range Of Conditions  This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included. | |
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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPX315 Follow hygiene, sanitation and quality assurance requirements when handling meat product |  | 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 AMPX315 Follow hygiene, sanitation and quality assurance requirements when handling meat product in cold stores |
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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 followed workplace hygiene, sanitation and quality assurance requirements on at least one occasion, including:   * followed workplace policies and procedures for: * cleaning personal equipment * personal hygiene * accurately completed workplace quality assurance documentation * reported errors appropriately | |

| 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:   * temperature requirements for storing chilled and/or frozen meat product * cooling rates of product and how they can be stored in relation to other products * workplace customer specifications * workplace policies and procedures for: * hygiene and sanitation * quality assurance * workplace health and safety * reporting carton or container damage. |

| Assessment Conditions |
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| 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 * resources, equipment and materials: * appropriate personal protective equipment * specifications: * workplace documents such as policies, procedures, processes, forms * work instructions and standard operating procedures * customer requirements.   As a minimum, the following three forms of assessment must be used:   * quiz of underpinning knowledge * workplace demonstration * workplace referee or third-party report of performance over time.   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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