Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| AMPLOA2X03 | Store carton product |
| Application | This unit describes the skills and knowledge required to safely and hygienically store and refrigerate carton meat in chillers and freezers.  This unit applies to individuals who work under general supervision in chiller or freezer meat storage facilities in meat processing, retailing or wholesaling premises.  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 licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Loadout Product (LOA) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Identify work instruction for storing carton product  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify hygiene and sanitation, and food safety requirements for process  1.4 Identify safe manual handling techniques |
| 2. Store meat product | 2.1 Identify carton meat product according to labelling  2.2 Transport, rack or palletise carton meat product following workplace requirements  2.3 Store carton meat product in appropriate area following workplace requirements  2.4 Store carton meat product at required temperature  2.5 Check and record temperature of storage area, where required  2.6 Report any damaged cartons to supervisor  2.7 Meet workplace health and safety requirements related to working in refrigerated areas |

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| 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 | * Interpret workplace requirements and product labels |
| Numeracy | * Interpret storeroom temperature gauges (° C) * Record storeroom temperatures (° C) |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPLOA2X03 Store carton product | AMPA2110 Store carton product | Unit code updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements reworded for clarity  Mandatory workplace requirements clarified | Equivalent |

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

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| TITLE | Assessment requirements for AMPLOA2X03 Store carton product |
| 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 safely and hygienically stored and refrigerated carton products in a micro or larger meat processing premises.  **In micro meat processing premises**  The assessor must observe the individual moving and storing a minimum of 8 cartons.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  **In larger meat processing premises**  The assessor must observe the individual moving and storing cartons in a cold store/chiller/freezer for a minimum 15 minutes.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises | |

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| 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:   * workplace and regulatory requirements for storing carton meat products * importance of storing product at the required temperature * possible causes of contamination of carton meat * methods used for product transfer * safe manual handling techniques and equipment for moving cartons * hygiene and sanitation requirements related to handling and storing carton meat * safety requirements and hazards associated with entering and working in chillers and cold room areas, including required personal protective equipment (and its limitations), and maximum work duration * how to get out of the chiller or freezer area if the door closes. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated at a meat processing workplace with a chilling and/or freezing facility*   * resources, equipment and materials:   *personal protective equipment*  *carton meat product for storing*   * specifications:   *customer specifications*  *task-related documents.*  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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