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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| AMPOPR2X14 | Transport meat and meat products |
| Application | This unit describes the skills and knowledge required to transport meat and/or meat products. It relates to the transportation of meat where the transport operator has physical contact with meat.  This unit applies to individuals who work under general supervision to transport meat products by vehicle or container.  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.  Individuals undertaking this unit must have a driver’s licence appropriate for the vehicle being used. The vehicle must also be registered as a meat delivery vehicle following state/territory requirements.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| 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 instructions for transporting meat and meat products  1.2 Identify workplace health and safety requirements for handling meat products, including personal protective equipment  1.3 Identify hygiene and sanitation requirements for handling meat and meat products  1.4 Identify safe manual handling equipment |
| 2. Prepare to transport meat and meat products | 2.1 Inspect vehicles and containers used to transport meat and meat products, to check they are appropriate for use and meet food safety requirements  2.2 Prepare vehicles and containers used to transport meat and meat products for use  2.3 Load and secure meat and meat products as required, following product requirements and to ensure there is no contamination or cross-contamination  2.4 Follow workplace security arrangements, as required |
| 3. Move meat and meat products | 3.1 Monitor and control food safety hazards as required by the food safety program to ensure that food safety is maintained during transport  3.2 Where food safety control requirements are not met, promptly report non-conformance and take corrective action  3.3 Unload meat and meat products as required following product requirements and workplace procedures  3.4 Record food safety information to meet the requirements of the food safety program |

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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 key elements of workplace requirements for transporting meat, including food safety information |
| Oral communication | * Interact with dispatch and receival personnel around pickup and delivery |
| Numeracy | * Monitor temperature of transport vehicle to ensure it meets regulatory requirements (°C) * Record results of monitoring and maintain records, as required by the food safety program |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR2X14 Transport meat and meat products | AMPA2176 Transport meat and meat products | 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 AMPOPR2X14 Transport meat and meat products |
| 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 transported meat and/or meat products to meet workplace and food safety requirements, on at least 2 separate occasions.  The assessor must observe the individual checking a vehicle, then loading and securing a minimum of one meat order at loadout.  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 transporting meat and meat products * characteristics of meat and meat products transported as they affect loading and handling of meat and meat products and the potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported * procedures and responsibilities for food safety relating to own work * non-conformance and/or unusual circumstances which could affect food safety * microbiological, physical and chemical hazards that can occur when loading, transporting and unloading meat and meat products, including the types of hazards likely to occur, the conditions under which they occur and possible consequences * corrective actions to take in response to failure to meet food safety requirements * security arrangements such as seals * workplace health and safety requirements * safe manual handling techniques * environmental conditions necessary to maintain food safety * methods and procedures used to control food safety hazards * record keeping requirements for traceability. |

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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 utilising vehicle, container or receptacle used for delivery from a meat processing premises, under normal dispatch and delivery conditions*   * resources, equipment and materials:   *personal protective equipment*  *meat and meat products for transporting*  *vehicle and container/s*   * specifications:   *food safety requirements*  *task-related documents*   * personnel:   *dispatch and receival personnel and workplace supervisor.*  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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