

AMPSS00063	Meat Processing Warehouse Operator Skill Set
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Modification History

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

<p>Description</p> <p>This skill set covers the skills and knowledge required for the handling of frozen and chilled meat products in cold store facilities. It addresses the industry specific requirements for handling meat according to domestic and export requirements as well as management of food spoilage and contamination risks.</p>
<p>Pathways Information</p> <p>These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing training Package.</p>
<p>Licensing/Regulatory Information</p> <p>No occupational licensing or regulatory requirements apply to this skill set at the time of publication.</p>
<p>Skill Set Requirements</p> <ul style="list-style-type: none"> • 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 Follow safe work policies and procedures • AMPR210 Receive meat product • AMPX213 Despatch meat product • TLIA3017 Identify products and store to specification • TLID2010 Operate a forklift/AMPX206 Operate forklift in a specific workplace • TLIE2008 Process workplace documentation
<p>Target Group</p> <p>This skill set is for operators working in meat processing cold store facilities and who handle frozen and chilled meat products.</p>
<p>Suggested words for Statement of Attainment</p> <p>These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for working as an operator in a meat processing cold store facility.</p>