

<b>AMPSS00064</b>	<b>Meat Processing Warehouse Supervisor Skill Set</b>
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### Modification History

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

#### Description

This skill set covers the skills and knowledge required for the supervision of handling of frozen and chilled meat products in cold store facilities. It addresses the industry specific requirements for supervising operators who are handling meat according to customer requirements as well as management of food spoilage and contamination risks.

#### 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
- AMPCOR403 Participate in workplace health and safety risk control process
- TLIA3018 Organise despatch operations
- AMPX204 Maintain production records/BSBINM401 Implement workplace information system
- AMPX418 Lead communication in the workplace
- AMPCOR402 Facilitate Quality Assurance

#### Target Group

This skill set is for staff supervising others who handle frozen or chilled meat in a cold store facility.

#### Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for working as a supervisor in a meat processing cold store facility.