

Modification history

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

AMPX219	Follow electronic labelling and traceability systems in a meat processing establishment
Application	<p>This unit of competency describes the skills and knowledge required to be able to understand and follow electronic labelling and traceability systems in meat processing establishments according to domestic and export customer requirements.</p> <p>The unit applies to individuals who are responsible for labelling meat product, ready for despatch.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	All meat processing sectors

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Confirm traceability requirements	1.1 Identify and explain regulatory requirements for meat product traceability 1.2 Identify and explain customer requirements or importing country requirements for meat product traceability 1.3 Explain the purpose of traceability systems for meat products 1.4 Explain how traceability is maintained throughout the production and processing cycle
2. Label product	2.1 Generate product labels using workplace electronic labelling system 2.2 Apply labels to product according to customer requirements and workplace policies and procedures 2.3 Scan product and send to load out area for despatch
3. Record labels and product	3.1 Ensure records of all product are maintained according to workplace policies and procedures 3.2 Check records for accuracy and completeness 3.3 Report and rectify any errors or mislabelled product according to workplace procedures, regulatory requirements and customer requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> • Read and comprehend product labels
Oral communication	<ul style="list-style-type: none"> • Report issues to appropriate person
Numeracy	<ul style="list-style-type: none"> • Weigh product to generate labels • Count and check records to ensure accuracy

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	
<i>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.</i>	
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Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX219 Follow electronic labelling and traceability systems in a meat processing establishment		New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. <i>See Guidelines for developing training package products for directions on how to find the right hyperlink</i>
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TITLE	Assessment requirements for AMPX219 Follow electronic labelling and traceability systems in a meat processing establishment
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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 a workplace labelling and traceability system on at least one occasion including:

- confirmed traceability requirements for the product
- correctly generated product labels
- correctly applied labels to product
- checked workplace records to ensure labels are traceable and accurate
- recorded any errors according to workplace requirements

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:

- regulatory requirements for traceability of meat products
- customer or importing country requirements for traceability of products
- risks of breaches in traceability systems
- implications of food fraud to the meat industry
- workplace policies and procedures for:
 - operating electronic labelling system
 - reporting and recording labelling errors
- traceability requirements for:
 - regulatory bodies
 - customers.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in meat processing facility at normal chain speed
- resources, equipment and materials:
 - workplace electronic labelling system
- specifications:
 - workplace documents such as policies, procedures, processes, forms
 - work instructions and standard operating procedures
 - customer requirements
 - regulatory 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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