Modification history

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

AMPX314	Handle meat product in cold stores
Application	This unit of competency describes the skills and knowledge required to handle chilled and frozen meat products while in storage after receival, and prior to despatch. The unit applies to operators working in cold stores who handle chilled and frozen meat products. 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 occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	All meat processing sectors

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Maintain cold store temperature	1.1 Check temperature of cold store area to specified temperature for meat storage using workplace instrumentation 1.2 Adjust temperature as necessary 1.3 Document temperature checks according to workplace policies and procedures and customer specifications
2. Store meat product	2.1 Locate area where product is to be stored 2.2 Ensure product is stored with sufficient space to allow airflow and access by appropriate personnel 2.3 Ensure products at different temperatures are stored appropriately
3. Move meat product safely	3.1 Check walkways and spaces are clear before moving product 3.2 Move product safely as specified in workplace safety policies and procedures 3.3 Wear personal protective equipment appropriate for handling chilled and frozen meat product
4. Report issues with product storage	4.1 Report any carton, container or label damage to supervisor 4.2 Document corrective action according to workplace procedures
5. Perform carton repack	5.1 Remove damaged carton or container and store according to workplace policies and procedures 5.2 Repack meat product following hygiene and sanitation policies and procedures 5.3 Relabel meat product according to workplace policies and procedures

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	• Read receival documentation and checking against product • Check accuracy of documentation such as labels and inventory schedules
Writing	• Complete workplace forms
Oral communication	• Report issues to appropriate person
Numeracy	• Count product to ensure it matches receival and despatch documentation

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

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.

[Term in performance criterion must include:]	• [list of variables • each bullet point commences with lower case • final bullet point must end with a full stop.

[Style to be applied in left column is SI Text:]	• SI Bullet List 1:
	   • SI Bullet List 2
	   • SI Bullet List 2.

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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX314 Handle meat product in cold stores		New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. See *Guidelines for developing training package products* for directions on how to find the right hyperlink

TITLE	Assessment requirements for AMPX314 Handle meat product in cold stores

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:
- checked cold store temperature
- recorded temperature and made adjustment where necessary
- stored meat product:
  - hygienically to minimise contamination and spoilage
  - according to workplace health and safety requirements
- moved meat product:
  - hygienically to minimise contamination and spoilage
  - according to workplace health and safety requirements
- reported issues and carton, container or label damage
- repacked and relabelled meat product

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:
- temperature requirements for storing chilled and frozen meat product
- cooling rates of product and how they can be stored in relation to other products
- workplace customer specifications
- workplace policies and procedures for:
  - hygiene and sanitation
  - work health and safety
  - reporting carton, container or label damage.

Assessment Conditions

Assessment of skills must take place under the following conditions:
- physical conditions:
  - skills must be demonstrated in a cold store facility handling chilled and frozen meat products
- resources, equipment and materials:
  - appropriate personal protective equipment
- specifications:
  - workplace documents such as policies, procedures, processes, forms
  - work instructions and standard operating procedures
  - customer 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.

Links	Companion Volumes, including Implementation Guides, are available at VETNet: [Insert hyperlink for the training package]. See *Guidelines for developing training package products* for directions on how to find the right hyperlink