

**Modification history**

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 9.0.

AMPOPR202	Operate scales and semi-automatic labelling machinery
<b>Application</b>	<p>This unit describes the skills and knowledge required to operate carton scales and electronic label-generating and record-keeping equipment. It includes recovering data and producing reports.</p> <p>This unit applies to individuals who work under general supervision to operate carton scales and labelling machinery in boning rooms, offal rooms, pet meat packing rooms, smallgoods and food service operations.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Operational (OPR)

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. Prepare to use scales and labelling equipment	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for work area and inform supervisor 1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit 1.4 Identify storage and supply of cartons and labels 1.5 Carry out pre-start checks of equipment
2. Select meat product and enter data	2.1 Start up equipment according to workplace instructions 2.2 Identify meat products for weighing and labelling according to work instructions 2.3 Enter codes for specific cuts into the system 2.4 Recover data in report form as required
3. Weigh and label carton	3.1 Weigh carton and record details according to workplace requirements 3.2 Monitor equipment operation to ensure correct information is recorded on label 3.3 Identify and adjust any non-conforming labels 3.4 Remove label from labelling equipment and place on carton according to workplace and regulatory requirements 3.5 Label carton clearly for loadout 3.6 Monitor labelling of cartons for accuracy in correlation with products
4. Shut down the process	4.1 Shut down equipment following correct procedure 4.2 Identify and report maintenance requirements according to workplace procedures 4.3 Maintain workplace records according to workplace procedures

<b>Foundation Skills</b>	
<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>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret workplace and standard operating procedures relevant to work task</li> <li>Interpret weighing and labelling requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Record work tasks using digital and/or paper-based formats</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor supply and flow of materials to and from the process</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
AMPOPR202 Operate scales and semi-automatic labelling machinery	AMPX203 Operate scales and semi-automatic labelling machinery	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7</a>
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<b>TITLE</b>	<b>Assessment requirements for AMPOPR202 Operate scales and semi-automatic labelling machinery</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated scales and semi-automatic labelling equipment for at least two different meat products, including:</p> <ul style="list-style-type: none"> <li>• followed safe work practices</li> <li>• started, operated, monitored and adjusted pick-and-place equipment to achieve required outcomes, and monitored operation of equipment</li> <li>• weighed and labelled meat product cartons in accordance with workplace requirements</li> <li>• checked carton contents against labelling</li> <li>• addressed routine operational issues.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>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:</p> <ul style="list-style-type: none"> <li>• basic operating principles of weighing and labelling equipment, including main equipment components, status and purpose of guards, purpose and location of electronic eyes and sensors, equipment operating capacities and applications</li> <li>• the flow of product to this stage in the weighing and labelling process, and the effect of outputs on downstream processes</li> <li>• inspection or test points (control points) in the process and the related procedures and recording requirements</li> <li>• regulatory requirements for labelling meat and meat products</li> <li>• consequences of incorrect labelling</li> <li>• monitoring of consumables</li> <li>• purpose of labelling information</li> <li>• health and safety hazards and controls for operating scales and labelling equipment</li> <li>• personal protective clothing and equipment</li> <li>• recording requirements for traceability of product.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• skills must be demonstrated in a food or meat processing workplace or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• scales and semi-automatic labelling equipment</li> <li>• personal protective clothing and equipment</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• workplace procedures, including advice on safe work practices</li> <li>• recording requirements, documentation and procedures.</li> </ul> </li> </ul> <p>Assessment for this unit must include at least three forms of evidence.</p> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
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