

Modification history

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

AMPPKG201	Package product using gas flushing process
Application	<p>This unit describes the skills and knowledge required to operate packaging processes that incorporate gas flushing, a process to extend the shelf life of product.</p> <p>This unit applies to individuals who work under general supervision to operate packaging equipment in smallgoods manufacturing and food services establishments.</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>
Prerequisite Unit	Nil
Unit Sector	Packaging (PKG)

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 for using gas flushing process	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for the gas flushing process, and inform supervisor 1.3 Set up machinery for packaging process according to workplace, health and safety, hygiene and sanitation requirements and manufacturer's specifications 1.4 Set up and check gas cylinders according to workplace requirements and supplier's specifications 1.5 Set up supply of packaging consumables in appropriate positions on packaging line
2. Operate gas flushing process to throughput requirements	2.1 Operate packaging machinery, maintaining throughput requirements according to manufacturer's specifications and workplace, health and safety, quality assurance and hygiene and sanitation requirements 2.2 Monitor equipment operations to ensure specifications are met 2.3 Report and/or rectify equipment and auxiliaries operating issues according to workplace requirements
3. Check package and perform gas flushing	3.1 Assess packaged product according to workplace and hygiene and sanitation requirements 3.2 Take appropriate action if product is out-of-specification 3.3 Label packaged product according to workplace requirements 3.4 Perform gas flushing according to workplace requirements
4. Replace gas cylinders	4.1 Remove empty gas cylinders according to workplace procedures 4.2 Replace empty cylinders with full cylinders according to workplace procedures
5. Clean machinery and accessories	5.1 Clean machinery and accessories according to manufacturer's specifications and workplace, health and safety, and hygiene and sanitation requirements 5.2 Report routine maintenance requirements 5.3 Maintain workplace records according to workplace procedures

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 interpret safe operating procedures and work instructions
Writing	<ul style="list-style-type: none"> • Record work tasks using digital and/or paper-based formats

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPPKG201 Package product using gas flushing process	AMPX217 Package product using gas flushing process	Unit sector code updated Elements combined Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7
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TITLE	Assessment requirements for AMPPKG201 Package product using gas flushing process
Performance Evidence	
<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 effectively packaged at least three products using a gas flushing process, including:</p> <ul style="list-style-type: none"> • followed safe work procedures • maintained workplace hygiene and sanitation requirements • labelled product accurately • addressed routine gas flushing issues. 	
Knowledge Evidence	
<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"> • types of packaging where gas flushing is included • workplace health and safety hazards associated with packaging equipment and gas flushing equipment, and methods to control associated risks • basic operating principles, and purpose of, packaging and gas flushing equipment • the purpose and intent of food and meat safety legislation and control measures for physical, chemical, microbiological and allergenic risks to meat and/or meat products processed at work site • hygiene and sanitation requirements of the work site and work process • labelling requirements for product • quality standards for packaged product • recording requirements for product traceability. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a food packaging workplace or an environment that accurately represents a real workplace • resources, equipment and materials: <ul style="list-style-type: none"> • packaging equipment and consumables • product labels • gas flushing equipment • gas cylinders • personal protective equipment • specifications: <ul style="list-style-type: none"> • workplace standard operating procedures and task-related documents. <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>	
Links	<p>Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7</p>