AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment

## Modification history

Release	Comments This version released with AMP Australian Meat Processing Training Package Version 9.0.	
Release 1		
AMPQUA201	Follow electronic labelling and traceability systems in a food processing establishment	
Application	<ul> <li>This unit of competency describes the skills and knowledge required to be able to understand and follow electronic labelling and traceability systems in meat or food processing establishments according to domestic and export customer requirements.</li> <li>The unit applies to individuals who are responsible for labelling food product, ready for dispatch.</li> <li>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.</li> <li>No licensing, legislative or certification requirements apply to this unit at the time of publication.</li> </ul>	
Prerequisite Unit	Nil	
Unit Sector	Quality Assurance (QUA)	

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

## 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	Interpret and comprehend product labels
Oral communication	Interact effectively with supervisor
Numeracy	Weigh product to generate labels
	Count and check records to ensure accuracy

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment	AMPX219 Follow electronic labelling and traceability systems in a food processing establishment	Unit sector code updated Minor revisions to Performance Evidence and Assessment Conditions	Equivalent

Links	Companion Volumes, including Implementation Guides, are available at
	VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-
	4822-84bb-25adbb8443a7

	Assessment requirements for AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment
Performance Evid	ence
An individual demonstra unit.	ating competency must satisfy all of the elements and performance criteria in this
There must be evidence at least one occasion, i	e that the individual has followed a workplace labelling and traceability system or
<ul> <li>correctly generated</li> </ul>	-
<ul> <li>correctly applied lat</li> </ul>	
	records to ensure labels are traceable and accurate
	s according to workplace requirements.
Knowledge Evider	nce
An individual must be a	ble to demonstrate the knowledge required to perform the tasks outlined in the
elements and performa	nce criteria of this unit. This includes knowledge of:
0 1	nents for traceability of food products
•	ing country requirements for traceability of products
	traceability systems
	fraud to the industry
workplace policies	·
• •	ronic labelling system
	ecording labelling errors
<ul> <li>traceability requirer</li> <li>regulatory bodi</li> </ul>	
<ul> <li>customers.</li> </ul>	=5
ouotomoro.	
Assessment Conc	litions
Assessment of the skill	s in this unit of competency must take place under the following conditions:
<ul> <li>physical conditions</li> </ul>	lemonstrated in a food or meat processing workplace or an environment that
	esents workplace conditions
<ul> <li>skills must be c accurately repr</li> </ul>	
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> </ul>	
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> <li>workplace elec</li> </ul>	ent and materials: tronic labelling system
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> <li>workplace elec</li> <li>specifications:</li> </ul>	tronic labelling system
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> <li>workplace elec</li> <li>specifications:</li> <li>workplace doct</li> </ul>	tronic labelling system Iments such as policies, procedures, processes and forms
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> <li>workplace elect</li> <li>specifications:         <ul> <li>workplace docu</li> <li>workplace docu</li> <li>work instruction</li> </ul> </li> </ul>	tronic labelling system uments such as policies, procedures, processes and forms and standard operating procedures
<ul> <li>skills must be c accurately repr</li> <li>resources, equipme</li> <li>workplace elect</li> <li>specifications:         <ul> <li>workplace doct</li> <li>workplace doct</li> <li>work instruction</li> <li>customer requi</li> </ul> </li> </ul>	tronic labelling system uments such as policies, procedures, processes and forms and standard operating procedures rements
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<ul> <li>skills must be of accurately repr</li> <li>resources, equipme</li> <li>workplace elect</li> <li>specifications: <ul> <li>workplace docu</li> <li>work instruction</li> <li>customer requi</li> <li>regulatory requi</li> </ul> </li> <li>timeframes: <ul> <li>within typical op</li> </ul> </li> </ul>	tronic labelling system uments such as policies, procedures, processes and forms as and standard operating procedures rements irements

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