

Modification history

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

AMPQUA202	Monitor meat temperature
Application	<p>This unit describes the skills and knowledge required to monitor temperatures of meat and meat products from the receival area where meat is stored for further processing or displayed for sale.</p> <p>This unit applies to individuals who work under general supervision in meat processing or meat retail premises.</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	Quality Assurance (QUA)

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 work	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards and report risks to supervisor 1.3 Identify hygiene and sanitation and regulatory requirements for task 1.4 Wear appropriate personal protective equipment and clothing, and ensure correct fit 1.5 Ensure monitoring equipment is clean and ready for use
2. Monitor temperature of meat and meat products in receival area	2.1 Check temperature of received meat and meat products in line with workplace requirements 2.2 Record temperature in required format 2.3 Identify temperatures that are out-of-specification 2.4 Notify supervisor when meat and meat products are delivered at a temperature that does not meet workplace, hygiene and sanitation and regulatory requirements
3. Monitor temperature of cool room	3.1 Check and record temperature of cool room in accordance with regulatory requirements 3.2 Notify supervisor when cool room temperature does not meet workplace, hygiene and sanitation and regulatory requirements
4. Monitor display cabinet temperature where applicable	4.1 Check and record temperature of display cabinet in accordance with regulatory requirements 4.2 Notify supervisor when display cabinet temperature does not meet workplace, hygiene and sanitation and regulatory requirements
5. Monitor temperature of meat while moving between refrigerated storage locations	5.1 Monitor temperature of meat and meat product while outside of refrigerated storage areas to comply with workplace, hygiene and sanitation and regulatory requirements 5.2 Return meat to refrigerated storage quickly and efficiently according to workplace 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"> Interpret work instructions
Writing	<ul style="list-style-type: none"> Record temperatures and times using paper-based and/or digital format
Numeracy	<ul style="list-style-type: none"> Read and interpret temperature scales and gauges (°C)

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA202 Monitor meat temperature	AMPR108 Monitor meat temperature from receipt to sale	Unit title and code updated 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	

TITLE	Assessment requirements for AMPQUA202 Monitor meat temperature
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 monitored the temperature of meat, on at least two separate occasions, including:</p> <ul style="list-style-type: none"> • measured temperature of meat and meat products and storage areas • monitored refrigerated temperatures on a regular basis • applied workplace health and safety requirements for working in refrigerated areas • maintained hygiene and sanitation standards. 	
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"> • suitable temperature range for meat and meat products stored in warehouse chillers, transportation, cool rooms and/or display cabinets • effects of incorrect storage temperatures on meat and meat products • recommended refrigerated temperature for meat and meat products stored • regulatory requirements related to storing meat and meat products • workplace health and safety hazards and risks for working in refrigerated areas, and associated controls • personal protective equipment (PPE) for working in refrigerated spaces • recording requirements for traceability of product. 	
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 meat processing or retailing premises or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • cool rooms and refrigerated meat storage locations • meat and/or meat products • thermometer • PPE • system to record temperatures • specifications: <ul style="list-style-type: none"> • work instructions • workplace procedures, including advice on safe work practices, meat safety and quality • relationships: <ul style="list-style-type: none"> • interactions with supervisor. <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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