Modification history

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

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| AMPLOA2X04 | Locate product in storage area |
| Application | This unit describes the skills and knowledge required to identify and nominate specific storage locations and the product stored in them.  This unit applies to individuals who work under general supervision in a registered meat processing premises.  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 licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Loadout Product (LOA) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Locate storage area | 1.1 Identify the storage location specified on the work instruction  1.2 Identify workplace health and safety requirements for work in that location, including personal protective equipment  1.3 Identify hygiene and sanitation requirements for work in that location  1.4 Locate storage area following signage and instructions |
| 2. Identify product | 2.1 Identify information about product from workplace records  2.2 Identify product at location following workplace documentation, signs, codes, labels and brands |
| 3. Check product | 3.1 Check product for quality following workplace quality standards  3.2 Check product storage area to ensure workplace requirements are met  3.3 Pick, count, consolidate, replenish or adjust product to meet workplace, customer and regulatory requirements  3.4 Identify routine problems with product storage area and take corrective action following workplace requirements |

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| 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 key information in work instruction, quality standards and workplace records from paper-based and/or digital format |
| Numeracy | * Interpret storeroom temperature gauges (° C) |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPLOA2X04 Locate product in storage area | AMPA2111 Locate storage areas and product | Unit code and title updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements reworded for clarity  Mandatory workplace requirements clarified | Equivalent |

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| 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 AMPLOA2X04 Locate product in storage area |
| 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 located product in storage areas.  The assessor must observe the individual working in a cold store/chiller/freezer moving and loading out cartons and/or carcases for a minimum 15 minutes.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

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| 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:   * purpose of product segregation * possible causes of contamination of stored product and how it can be avoided * corrective actions for issues with product storage * workplace health and safety, and hygiene and sanitation requirements for working in different storage areas at work site, including cold rooms and freezers * storage requirements for the range of products stored at site. * key information included in relevant regulations and the current Australian Standard for meat processing. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated at a meat processing workplace with a chilling or freezing facility at workplace processing speed*   * resources, equipment and materials:   *personal protective equipment*  *stored meat products*   * specifications:   *product specifications*  *workplace standard operating procedures, work instructions and task-related documents.*  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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