Modification history

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

| AMPQUA202 | Monitor meat temperature |
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| Application | 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.  This unit applies to individuals who work under general supervision in meat processing or meat retailing premises.  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.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Quality Assurance (QUA) |

| 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. 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 requirements for task  1.4 Wear appropriate personal protective equipment , 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 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 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 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 requirements  5.2 Return meat to refrigerated storage quickly and efficiently according to workplace requirements |

| 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. | |
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| Skill | Description |
| Reading | * Interpret work instructions |
| Writing | * Record temperatures and times using paper-based and/or digital format |
| Numeracy | * Read and interpret temperature scales and gauges (°C) |

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| 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 receival to sale | Unit title and code updated  Performance Criteria clarified  Foundation Skills added  Assessment Conditions revised | Not 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> |

| TITLE | Assessment requirements for AMPQUA202 Monitor meat temperature |
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| 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 monitored the temperature of meat, on at least 2 separate occasions, including:   * 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.   The assessor must observe the individual monitoring meat temperatures for a minimum of 15 minutes. | |

| Knowledge Evidence |
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| 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:   * 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 |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a meat processing or retailing premises or an environment that accurately represents workplace conditions * resources, equipment and materials: * cool rooms and refrigerated meat storage locations * meat and/or meat products * thermometer * PPE * system to record temperatures * specifications: * task-related documents * personnel: * workplace supervisor or mentor.   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. |

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