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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| AMPLOA202 | Store carcases |
| Application | This unit describes the skills and knowledge required to move carcases safely and hygienically into and out of freezers and/or chillers using a rail system.  This unit applies to individuals who work under general supervision in large-scale chiller and/or freezer storage facilities at meat processing, wholesaling or retailing 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. Prepare for work | 1.1 Identify work instruction for storing carcases  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify hygiene and sanitation, and food safety requirements for process  1.4 Identify safe manual handling techniques  1.5 Identify the escape procedure if locked in a freezer and/or chiller |
| 2. Store carcases | 2.1 Identify carcases for storage in appropriate area  2.2 Use rails to transfer carcase to designated storage area following workplace requirements  2.3 Check temperature of freezer and/or chiller is operating before loading carcases, following workplace and regulatory requirements  2.4 Meet workplace health and safety requirements related to working in cold areas  2.5 Store carcases at designated temperature following workplace and regulatory 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 workplace requirements |
| Numeracy | * Interpret storeroom temperature gauges (°C) * Record storeroom temperatures (°C) |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPLOA202 Store carcases | AMPA2109 Store carcase product | Unit title and code updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Range of Conditions added  Assessment Requirements re-worded 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 AMPLOA202 Store carcases |
| 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 moved carcases safely and hygienically into and out of freezers and/or chillers using a rail system, following workplace requirements, in a micro or larger meat processing premises.  There must also be evidence that the individual has completed two 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:   * workplace and regulatory requirements for storing carcases * methods used for product transfer * safe manual handling techniques and equipment * hygiene and sanitation requirements related to handling and storing carcases * importance of storing product at the required ambient temperature * importance of storing carcases apart to allow air circulation during initial carcase chilling * potential workplace health and safety risks related to storing carcases, transferring carcases on a rail * safety requirements and hazards associated with entering and working in chillers and/or freezers, including required personal protective equipment (and its limitations), and maximum work duration. |

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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 premises with chilling and/or freezing facility, at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *carcases for storing*   * specifications:   *customer specifications*  *task-related documents*   * personnel:   *access to 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.  **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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