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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| AMPLOA205 | Bag carcase |
| Application | This unit describes the skills and knowledge required to bag carcases in a chiller.  This unit applies to individuals who work under general supervision to bag carcases, usually in meat processing premises prior to loadout or freezing.  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 instructions for bagging carcases, and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify safety hazards associated with bagging carcases and working in chillers, and control associated risks  1.4 Identify potential sources of contamination and cross-contamination |
| 2. Prepare bagging materials | 2.1 Check bagging consumables prior to the start of the shift to ensure an adequate supply  2.2 Check brands or stamps  2.3 Check supply of labels |
| 3. Place bags on carcases | 3.1 Stamp and label carcases following workplace requirements  3.2 Bag carcase following workplace requirements, including hygiene and health and safety requirements  3.3 Move carcases on rails in chillers, freezers and loadout areas following workplace, hygiene and workplace health and safety 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 elements of workplace instructions and specifications |
| Oral communication | * Interact with team members to ensure flow of work is maintained * Ask questions to clarify instructions |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPLOA205 Bag carcase | AMPA2113 Bag carcase | Unit 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 AMPLOA205 Bag carcase |
| 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 bagged carcases in a chiller, 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 requirements for bagging carcases for different markets and customers * labelling requirements for different markets and customers * workplace health and safety hazards encountered with working in chillers, and how the associated risks are managed * reasons why carcases are kept separated in chiller * potential sources of contamination, and control methods to minimise contamination. |

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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 in a meat processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *carcases*  *meat stamps, bags and associated consumables*   * 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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