



Australian Government

Assessment Requirements for AMPA3071 Implement food safety program

Release: 2

Assessment Requirements for AMPA3071 Implement food safety program

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Performance Evidence

The candidate must maintain meat processing plant food safety within the scope of their daily work responsibilities.

The candidate must:

- identify and interpret relevant food safety regulations and Australian Standards
- undertake food safety hazard risk assessments
- identify and utilise sources of information
- read, interpret and implement a food safety plan
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- complete hygiene/food safety reports as required by regulators or the enterprise
- calibrate a thermometer
- conduct a pre-operational hygiene check
- conduct microbiological test swabbing to workplace and regulatory requirements
- interpret microbiological test results and take appropriate action
- use relevant problem-solving skills.

Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- features of major types of microorganisms affecting the meat industry
- major types and sources of microbial contamination
- aerobic and anaerobic requirements of micro-organisms
- growth traits of different types of micro-organisms
- habitat of different types of micro-organisms and their ability to survive outside the host animal

- how bacterial contamination can be prevented or limited
- how bacterial growth can be controlled
- bacterial contamination testing programs used in abattoirs
- effect each requirement has on microbial growth
- effects of incorrect removal of contamination
- effects on microbial growth of refrigeration and handling techniques
- effects on microbial growth of wet carcase surfaces
- symptoms, effects and means of prevention of microbial infection contamination of meat
- conditions under which food poisoning occurs
- symptoms of bacterial food poisoning
- impact of chemicals on meat and meat products
- major chemical contamination control programs
- major sources of chemical contamination
- major sources of physical contamination
- physical contamination monitoring and control methods employed such as inspection and metal detectors
- actions to prevent or limit physical and chemical contamination of meat
- function of the elements of a HACCP-based QA system
- elements of a HACCP-based QA program including hazard identification, control points, CCP, critical limits, control measures, preventative measures, GMP, pre-requisite programs, verification, monitoring, documentation and validation
- how hazard risk assessment is undertaken
- importance of food chain security and the implications of a break down in control
- relevant workplace health and safety, regulatory and workplace requirements.

Assessment Conditions

Competency must be demonstrated while complying with a current HACCP and approved program regulations in an operating meat processing plant.

Assessment must involve reference to an actual or simulated meat processing HACCP program.

A minimum of three different forms of assessment must be used.

Assessors must satisfy the current standards for RTOs.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>