AMPA3134 Overview of the NLIS Pork

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to work with the mob based National Livestock Identification System (NLIS) Pork.

This Unit is applicable for those purchasing livestock, receiving and managing pigs in lairage, livestock clerks, Quality Assurance managers, slaughter floor supervisors, meat authority staff and auditors.

All work should be carried out to comply with regulatory requirements, workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Describe the history of the NLIS(Pork) and its benefit to industry	1.1 Explain why the industry has implemented NLIS (Pork) 1.2 Explain the benefits of the NLIS (Pork) to industry

Element	Performance criteria
2. Describe the nature and function of a Property Identification Code (PIC)	2.1 Identify the component parts of a PIC 2.2 Explain the importance of the PIC to the NLIS
3. Describe and interpret the data contained on a National Vendor Declaration (NVD)	3.1 Explain the purpose of an NVD 3.2 Explain the information contained on an NVD 3.3 Interpret the importance of the various details on the NVD for an abattoir 3.4 Identify the various mistakes that can be made by producers when completing NVDs 3.5 Describe the actions that have to be taken when NVDs are incomplete or incorrectly filled in 3.6 Describe the path of the NVD from producer to processor
4. Complete a review of an NVD as received by a meat processor	4.1 Identify the important information on an NVD 4.2 Identify errors 4.3 Describe the corrective actions to be taken
5. Explain the purpose of tattoos and tags for pig and identification	5.1 Explain the purpose of tattoos and tags and the information that this provides
6. Identify the various NLIS regulations that apply to producers, saleyards and meat processors	6.1 Identify and explain the role of the various bodies associated with the NLIS 6.2 Describe the NLIS regulatory obligations for slaughtering establishments 6.3 Describe the corrective action to be taken with pigs not appropriately tagged or tattooed
7. Describe the function of the kill sheet	7.1 Explain the purpose of a kill sheet and who prepares it 7.2 Identify the various component parts of a kill sheet and the information contained in it 7.3 Explain the importance of following the kill sheet schedule

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

New unit - no equivalent unit.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7