



Australian Government

MTMSS00036 Meat Hygiene Assessment (Process Monitoring) Skill Set

Release: 3

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Modification History

Release	TP Version	Comments
3	MTM11v3.1	Name change to unit: <i>MTMCOR203A Apply Quality Assurance practices</i> is now <i>MTMCOR203B Comply with Quality Assurance and HACCP requirements</i>
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

Description

Not applicable.

Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment (Process Monitoring) Skill Set are drawn from AQF levels II and III in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Units	MTMCOR202A Apply hygiene and sanitation practices MTMCOR203B Comply with Quality Assurance and HACCP requirements MTMP3075B Perform process monitoring for Meat Hygiene Assessment
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Target Group

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who assesses operator compliance with work instructions and Standard Operating Procedures documented in the company's Approved Arrangement

Suggested words for Statement of Attainment

This Skill Set from the MTM11 Australian Meat Industry Training Package meets the industry requirements for conducting process monitoring Meat Hygiene Assessment in a meat processing plant.

Custom Content Section

Not applicable.