



Australian Government

Department of Education, Employment and Workplace Relations

AHCWRK206A Observe enterprise quality assurance procedures

Release: 1

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Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of observing enterprise quality assurance procedures in agricultural production and defines the standard required to: identify critical control points in the production process; implement quality assurance procedures; check quality of own work against standards; keep records that are required under enterprise quality assurance.
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Application of the Unit

Application of the unit	This unit is carried out under supervision, within enterprise guidelines.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

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1. Apply basic quality assurance practices	<p>1.1.Elements of the enterprise quality assurance system in relation to food safety and quality, Occupational Health and Safety (OHS), animal welfare and biosecurity are recognised.</p> <p>1.2.Information about quality or problems is communicated to appropriate personnel.</p> <p>1.3.Hazards to food safety and quality are identified for work area according to enterprise guidelines.</p> <p>1.4.Steps in producing eggs or meat or harvesting milk are identified.</p> <p>1.5.Critical control points for immediate work area are identified according to workplace procedures.</p> <p>1.6.Basic record-keeping is completed according to enterprise guidelines.</p>
2. Follow work instructions	<p>2.1.Work instructions related to the immediate work areas are identified and followed in accordance with workplace requirements.</p> <p>2.2.Work instructions are followed for documenting the quality process.</p>
3. Check quality of product	<p>3.1.The quality of the product is checked as prescribed in work instructions.</p> <p>3.2.Problems that affect or could potentially affect quality are reported to supervisor.</p> <p>3.3.Actions are taken to correct the problem under supervision or workplace instruction.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- apply basic quality assurance practices
- follow work instructions
- check quality of work
- use literacy skills to follow sequenced written instructions and record information accurately and legibly
- use oral communication skills/language competence to fulfil the job role as

REQUIRED SKILLS AND KNOWLEDGE

specified by the organisation including questioning, active listening, asking for clarification and seeking advice from supervisor

- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to relate to people from a range of social, cultural and ethnic backgrounds and with a range of physical and mental abilities.

Required knowledge

- animal production processes
- HACCP (Hazard Analysis Critical Control Point) approach to Quality Assurance (QA)
- enterprise QA policies, guidelines and standard operating procedures relating to food safety and quality, animal welfare and biosecurity
- enterprise OHS requirements.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:</p> <ul style="list-style-type: none"> • identify critical control points in the production process • implement quality assurance procedures • check quality of own work against standards • keep records that are required under enterprise quality assurance.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Products may include:	<ul style="list-style-type: none"> • all farm food and fibre products that are covered by quality assurance schemes.

Unit Sector(s)

Unit sector	Work
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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