



**Australian Government**

# **Assessment Requirements for AMPA3071 Implement food safety program**

**Release: 1**

# Assessment Requirements for AMPA3071 Implement food safety program

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

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

The candidate must:

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

## Knowledge Evidence

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

- 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
- bacterial contamination testing programs used in abattoirs
- how bacterial contamination can be prevented or limited
- how bacterial growth can be controlled

- how hazard risk assessment is undertaken
- 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
- impact of chemicals on meat and meat products
- importance of food chain security and the implications of a break down in control
- symptoms, effects and means of prevention of microbial infection contamination of meat
- major sources of physical contamination
- function of the elements of a HACCP-based QA system
- major chemical contamination control programs
- major sources of chemical contamination
- monitoring and control methods employed such as inspection and metal detectors
- relevant workplace health and safety, regulatory and workplace requirements
- 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
- habitat of different types of micro-organisms and their ability to survive outside the host animal
- actions to prevent or limit physical and chemical contamination of meat
- conditions under which food poisoning occurs
- symptoms of bacterial food poisoning

## 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 Volume implementation guides are found in VETNet -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>