Australian Government

AMPCOR203 Comply with Quality Assurance and HACCP requirements

Release: 1

AMPCOR203 Comply with Quality Assurance and HACCP requirements

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to apply Quality Assurance (QA) procedures and Hazard and Critical Control Points (HACCP) requirements in a meat establishment.

This unit is applicable to workers in abattoirs, knackeries, boning rooms, game processing plants, food services operations, wholesalers and meat retail operations.

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

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

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. Identify hazards and control points	1.1 Identify hazards to food safety and quality for own work area according to workplace and regulatory requirements

Element	Performance criteria
	1.2 Identify control points for own work area according to workplace requirements
2. Identify elements of the Quality Assurance (QA) system	2.1 Identify the purpose and elements of the QA and Hazard Analysis Critical Control Point (HACCP) systems and relate them to workplace requirements
	2.2 Identify product specifications for own work area
3. Follow requirements of a HACCP-based QA system	3.1 Identify and follow workplace requirements of the HACCP system
	3.2 Communicate non-conforming products to supervisor where this forms part of workplace requirements
	3.3 Explain the consequences of not following workplace requirements
4. Identify quality control practices in a HACCP-based QA system	4.1 Identify quality control measures (including receival procedures and temperature monitoring)
	4.2 Identify inspection and re-inspection procedures
5 Inspect own work	5.1 Inspect own work according to workplace requirements
	5.2 Take corrective action according to workplace requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMCOR203B Comply with Quality Assurance and HACCP requirements	E

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb b8443a7