



**Australian Government**

# **AMPCOR402 Facilitate Quality Assurance Process**

**Release: 1**

# AMPCOR402 Facilitate Quality Assurance Process

## Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

## Application

This unit describes the skills and knowledge required to oversee a Hazard Analysis Critical Control Point (HACCP)-based Quality Assurance (QA) program. This unit is suitable for retailers, smallgoods producers, processors and food service establishments producing meat and meat products for domestic and export markets.

This unit is applicable to supervisors or those with responsibility for all or part of a meat establishment HACCP-based QA program.

Work in this unit must be carried out in accordance with AS4696 Australian Standard for the hygienic production and transportation of meat and meat products for human consumption.

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. Facilitate the ongoing implementation of the QA program in the workplace	1.1 Identify regulatory basis for compliance with the company's HACCP-based QA program 1.2 Identify nature and importance of work instructions and Standard Operating Procedures (SOPs) and coach workers in their implications

<b>Element</b>	<b>Performance criteria</b>
	1.3 Write work instructions and SOPs to comprehensively document requirements for competent performance 1.4 Review work instructions and SOPs for accuracy 1.5 Monitor implementation of work instructions and operating procedures
2. Monitor inspection and test records	2.1 Identify control and critical control points in the HACCP program 2.2 Identify and implement appropriate procedures for monitoring products and processes 2.3 Identify critical limits and causes for product or process not conforming 2.4 Monitor inspection and test records to verify product quality and identify performance trends 2.5 Include descriptions of proposals in status reports to introduce improved processes or procedures
3. Respond to non-conforming product or processes	3.1 Identify procedures for taking corrective action 3.2 Implement corrective and preventative measures to prevent recurrence 3.3 Devise or revise procedures to support control measures 3.4 Identify processes or conditions which could result in a breach of meat safety procedures and take corrective action 3.5 Introduce and control process changes to meet QA requirements
4. Review product samples and test results	4.1 Identify product sampling procedures 4.2 Identify post-collection procedures according to SOPs 4.3 Review and respond to test results in accordance with workplace requirements
5. Calculate yield, wastage and productivity indicators	5.1 Calculate yield, wastage and productivity measures to determine performance outcomes 5.2 Compare yield, wastage and productivity measures with targets to determine variations between actual and planned performance
6. Calculate calibration adjustments	6.1 Use mathematical concepts associated with equipment calibration to determine adjustment to settings 6.2 Verify calibration calculation by checking the accuracy of the adjustment in the actual work performance

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

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## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>