



Australian Government

AMPMGT501 Design and manage the food safety system

Release: 2

AMP MGT501 Design and manage the food safety system

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 6.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit describes the skills and knowledge required to design and manage food safety programs for meat industry enterprises including meat and poultry processing, smallgoods, retail and food services operations. The unit also describes the skills and knowledge for working with customers and consumers on food safety issues.

This unit is appropriate for all managers in a food safety and/or Quality Assurance (QA) role, and for those working in production roles with responsibility for food safety and QA.

Food safety is a critical element of product quality and is a priority for all sectors of the meat processing industry. Food safety is also a community issue, and public perceptions of the safety of meat and meat products affect the viability of meat processing enterprises.

This unit applies to individuals who take personal responsibility and exercise autonomy in undertaking complex work. They analyse information and exercise judgement to complete a range of advanced, skilled activities.

All work in this area must be conducted in the context of Australian meat industry standards and regulations.

No 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

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Establish enterprise meat or food safety system requirements	1.1 Determine the goals, scope and requirements of the food safety system, in accordance with customer, enterprise and regulatory requirements 1.2 Evaluate alternative food safety systems against enterprise requirements, and identify the preferred system 1.3 Plan the development of the food safety system using team and consultative approaches 1.4 Identify and obtain resource requirements, including staff training requirements, for effective systems operation and maintenance
2. Develop food safety systems	2.1 Identify food safety responsibilities, obligations and roles, and clearly explain them to stakeholders 2.2 Identify and describe processes covered by the food safety system 2.3 Identify food safety hazards for all processes within the scope of the food safety system 2.4 Identify, develop and validate hazard control measures 2.5 Develop procedures for preventative action
3. Establish monitoring procedures and corrective actions	3.1 Develop monitoring procedures and use monitoring information to inform corrective actions 3.2 Develop and implement corrective actions for effective hazard control 3.3 Develop, maintain and secure recording and documentation procedures 3.4 Develop, resource and implement strategies to support routine and consistent application of food safety systems in the workplace
4. Evaluate food safety system	4.1 Establish audit procedures and monitor audits 4.2 Establish verification procedures and schedules, and use verification information when reviewing the food safety system 4.3 Review and update the food safety system to reflect changes to Australian Standards, technical information (including verification data) and process information according to established procedures 4.4 Prepare food safety systems for external review and approval by relevant authorities 4.5 Use relevant information to measure performance against policies and goals
5. Communicate food	5.1 Conduct interactions with the public, regulatory authorities and

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safety outcomes	agencies in a positive, cooperative and open manner 5.2 Promptly report significant food safety incidents and non-compliance to relevant authorities 5.3 Gather and analyse customer and consumer feedback, and include findings in the review of the food safety system 5.4 Document food safety system outcomes to promote public confidence in enterprise products and services

Foundation Skills

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMP MGT501 Design and manage the food safety system Release 2	AMP MGT501 Design and manage the food safety system Release 1	Poultry added to application, word added to PC 5.2, minor wording changes to assessment requirements, assessment conditions updated	Equivalent

Links

Companion Volume implementation guides are found in VETNet -

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