



Australian Government

AMPMGT515 Develop and implement a TACCP and VACCP plan

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit of competency describes the skills and knowledge required to identify and analyse threats to the food supply chain and areas of vulnerability to food fraud, and utilise them to develop and implement food defence plans and food fraud mitigation plans.

The unit applies to personnel and supervisors who are responsible for quality assurance in food or meat processing premises, wholesalers and/or meat or food retail operations.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Management (MGT)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Form a threat and vulnerability team	1.1 Select a cross-functional team with personnel from across the organisation 1.2 Define roles of team members based on knowledge of the

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	implications of food fraud and food vulnerabilities 1.3 Schedule regular team meetings to update and review Threat Assessment and Critical Control Points (TACCP) and Vulnerability Assessment and Critical Control Points (VACCP) plans
2. Develop a food defence plan	2.1 Undertake and document a threat assessment 2.2 Develop a flow chart of the supply chain and identify steps where there is potential threat to the organisation, key staff, operations and the product 2.3 Undertake a risk assessment to identify the critical control points (CCPs) 2.4 Identify where the controls are for each CCP and develop action plans to address breaches 2.5 Develop a food defence plan outlining the methods, responsibilities and criteria for preventing food adulteration 2.6 Document the plan and schedule a review at least annually
3. Develop a food fraud mitigation plan	3.1 Undertake and document a vulnerability assessment 3.2 Assess raw materials, direct food contact packaging and supply chains to identify where the site is vulnerable to food fraud 3.3 Undertake a risk assessment to identify the CCPs 3.4 Implement a food fraud mitigation plan to specify the methods of controlling food fraud vulnerabilities 3.5 Document the plan and schedule a review at least annually
4. Maintain records	4.1 Maintain records of the food defence plan securely, and ensure they are readily accessible 4.2 Maintain records of the review of the food fraud vulnerability assessment and mitigation plan, and ensure they are readily accessible

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Analyse and interpret food or meat regulatory information
Writing	- Develop plans and strategies - Prepare performance reports
Oral communication	Communicate with personnel from across all levels of the organisation
Numeracy	Analyse and interpret reports and statistical data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMGT515 Develop and implement a TACCP and VACCP plan	AMPX429 Develop and implement a TACCP and VACCP plan	Unit code updated to reflect sector and complexity of content Performance Evidence and Assessment Conditions reworded for clarity	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>