

Australian Government

# Assessment Requirements for AMPMGT606 Analyse and develop enterprise systems for new opportunities

Release: 3

## Assessment Requirements for AMPMGT606 Analyse and develop enterprise systems for new opportunities

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 6.0.
Release 2	This version released with Australian AMP Meat Processing Training Package Version 3.0.
Release 1	This version released with Australian AMP Meat Processing Training Package Version 1.0.

#### **Modification History**

## **Performance Evidence**

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has evaluated and developed an enterprise system on at least one occasion, including:

- flowcharted the movement of products and resources along the chain or process line to identify strengths and weaknesses
- applied in-depth product knowledge in determining the processing requirements for species or products according to customer and enterprise requirements, including methods, technology, quality, speed of production
- analysed the organisation's environment to assess capacity for, and potential impact of, systems and operations
- established goals and performance criteria for operation of the enterprise system
- determined criteria for evaluating alternative systems and system components, including reference to product specifications, yield and quality, technical requirements and cost
- · developed data collection and recording systems linked to systems performance criteria
- analysed performance information and prepared reports for stakeholders
- developed a communication strategy for involving the workforce, negotiating changes and reporting progress
- assessed alternative configurations of technology, labour, processes, organisation and layouts for process flow effectiveness
- compared capability of existing system with market potential and capability of alternative systems
- estimated the impacts of enterprise forecasts and changes in the market and the industry (including technology) on enterprise resource requirements, operation and sales

- evaluated the consequences and change implications of adopting new, reconfigured or redesigned systems on overall operation of the plant, including the impact on personnel
- identified and applied relevant workplace health and safety, animal welfare, biosecurity, environmental and workplace and regulatory requirements
- · identified and resolved industrial relations issues related to changes in systems
- prepared action plans for the implementation of new systems, including commissioning of the new system, timelines, resources, training and change facilitation strategies to assist personnel to implement new, reconfigured or redesigned systems
- prepared and justified budgets for the introduction of new systems or components, including calculating the costs of retaining the current system and the costs of setting up and operating new, reconfigured or redesigned systems, including initial costs, ongoing costs and payback periods
- prepared and presented recommendations in formats, language and styles appropriate for the audience
- presented reports according to legal and enterprise requirements
- quantified and costed the resources required for optimum operation of existing systems, including utilities and energy, personnel, equipment and stock
- researched and analysed market intelligence, trends and forecasts to identify enterprise possibilities
- researched and evaluated available systems (including technology and equipment, processing methods and techniques and work design) appropriate for enterprise product
- researched and evaluated sources of support, including government and private, financial and other support
- reviewed existing procedures and controls or developed new ones to facilitate systems operations in accordance with enterprise and regulatory requirements, including integration with enterprise quality and food safety systems
- sought external advice where appropriate (including from technology and equipment manufacturers, architects, engineers and tradespeople)
- used a range of quality and evaluative tools to analyse the capability of enterprise systems to meet future projections
- used available communication and information technology to complete forecasts, analyses and modelling, where required.

# **Knowledge Evidence**

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- · enterprise goals and directions and their implications for enterprise operations
- budgeting strategies, including calculating the costs of maintaining the current system and the operational and set-up costs for new, reconfigured or redesigned systems, including initial costs, ongoing costs and payback periods
- report formats and styles, and their appropriateness for various audiences.

#### **Assessment Conditions**

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated in a meat industry workplace or an environment that accurately represents workplace conditions
- • specifications:
  - access to workplace documents such as policies, procedures, processes, forms.

Methods of assessment must include:

- a third-party referee report of sustained performance at appropriate level of authority and responsibility
- assignment focusing on understanding and application of principles and theory to workplace operations
- workplace projects with focus on enterprise environment and conditions.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

# Links

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