



Australian Government

AMPQUA304 Perform carcase Meat Hygiene Assessment

Release: 1

AMPQUA304 Perform carcass Meat Hygiene Assessment

Modification History

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

Application

This unit describes the skills and knowledge required to monitor carcass hygiene, with a view to minimising physical or macro-contamination.

This unit applies to individuals who monitor carcass hygiene either on the slaughter or wild game processing floor, or performing a pre-boning carcass assessment at either integrated or independent boning rooms. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others, and they also contribute to problem-solving workplace issues.

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

Quality Assurance (QUA)

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. Prepare for work	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for task, and control associated risks

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.4 Ensure knife is sharp and ready for use 1.5 Identify approved sampling plan for sample size and frequency
2. Monitor carcase product	2.1 Select samples for assessment according to the approved sampling plan 2.2 Conduct assessment utilising appropriate facilities, lighting and time 2.3 Monitor carcasses for defects according to the agreed criteria and classification 2.4 Scan carcasses using the approved scanning lines 2.5 Record defects accurately using the correct forms or electronic system 2.6 Calculate defect ratings 2.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements 2.8 Monitor carcasses according to the workplace requirements for hygiene and sanitation, and regulatory requirements

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	Interpret work instructions and standard operating procedures (SOPs)
Writing	Record defects using paper-based and/or digital format

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA304 Perform carcase Meat Hygiene Assessment	AMPA3072 Perform carcase Meat Hygiene Assessment	Unit code updated Prerequisite removed Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

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