



Australian Government

AMPQUA305 Perform process monitoring for Meat Hygiene Assessment

Release: 1

AMPQUA305 Perform process monitoring for 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 processes in a meat processing premises as part of a Meat Hygiene Assessment (MHA) program. The process monitoring system assesses the efficiency of sanitation and hygiene programs, and operations on the slaughter or wild game processing floor, in the offal room and the boning room and during refrigeration and storage of product, with a view to minimising contamination.

This unit applies to individuals who monitor processes for quality outcomes. 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

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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>
	1.2 Identify health, safety and food safety hazards, and control associated risks 1.3 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.4 Identify process monitoring plan
2. Monitor process	2.1 Monitor process according to workplace requirements 2.2 Record results accurately on appropriate process monitoring sheets or electronic system 2.3 Rate process according to established criteria of acceptable, marginal or unacceptable 2.4 Identify processing defects and implement immediate corrective action according to MHA program's requirements 2.5 Calculate and record conformity index after each process monitoring exercise 2.6 Monitor process according to workplace requirements for hygiene and sanitation, and workplace health and safety

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 monitoring details using paper-based and/or digital format
Oral communication	Liaise with supervisors who are responsible for implementing corrective actions
Numeracy	- Determine compliance ratings using weighting and cumulative scores - Determine conformance levels expressed as percentages (%) - Use conformity index formulae

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA305 Perform process monitoring for Meat Hygiene Assessment	AMPA3073 Perform process monitoring for Meat Hygiene Assessment	Unit code updated 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>