



Australian Government

AMPQUA401 Support food safety and quality programs

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 describes the skills and knowledge required to oversee a food safety program based on Hazard Analysis and Critical Control Points (HACCP). This unit is suitable for meat processors such as slaughtering, processing, wholesaling, smallgoods manufacturing and retailing establishments.

This unit applies to individuals who take responsibility for food safety and quality programs in environments where meat is processed, handled and stored.

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. Monitor food safety and quality in work area	1.1 Identify regulatory basis for compliance with the workplace food safety and quality program 1.2 Confirm that standard operating procedures (SOPs) for controlling food safety hazards and risks are communicated to others in the work

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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>
	area 1.3 Confirm process of monitoring critical control points (CCPs) to control hazards and risks is communicated to others in the work area 1.4 Review work instructions and SOPs for accuracy 1.5 Monitor implementation of work instructions and operating procedures
2. Monitor CCP records	2.1 Identify the CCPs in the HACCP program 2.2 Identify and implement appropriate procedures for monitoring CCPs 2.3 Identify critical limits and causes for product or process not conforming 2.4 Monitor CCP monitoring records to verify product quality and identify performance trends 2.5 Identify and report opportunities for improvements to procedures to reduce non-compliance
3. Identify non-conforming product or processes	3.1 Identify processes or conditions that could result in a breach of meat safety procedures and require corrective actions 3.2 Identify procedures for taking corrective actions 3.3 Monitor implementation of corrective and preventative measures to prevent recurrence 3.4 Identify process to update and distribute amended SOP
4. Review product samples and test results	4.1 Identify product sampling procedures 4.2 Identify post-collection procedures according to SOPs 4.3 Review and respond to test results according to workplace requirements
5. Calculate yield, wastage and productivity indicators	5.1 Calculate yield, wastage and productivity measures to determine performance outcomes 5.2 Compare yield, wastage and productivity measures with targets to determine variations between actual and planned performance
6. Calibrate food safety measuring instrument	6.1 Identify measuring instrument used to monitor food safety hazards and controls 6.2 Calibrate measuring instrument according to regulatory and

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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>
	workplace requirements 6.3 Determine required adjustments to ensure accuracy, and adjust instrument or identify instrument with relevant calibration adjustment 6.4 Maintain a register of instrument calibrations

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
Learning	Use problem-solving skills to investigate non-conformance
Reading	- Interpret food safety plan details - Interpret workplace food safety practices and procedures
Oral communication	Interact effectively with team members about CCP monitoring
Numeracy	- Interpret sampling requirements and test results - Recognise trends in data - Present reports using primary and secondary data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA401 Support food safety and quality programs	AMPCOR402 Facilitate Quality Assurance Process	Updated unit code and title Elements and Performance Criteria reworked Foundation skills added Assessment requirements 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>