



Australian Government

AMPQUA402 Maintain good manufacturing practice in meat processing

Release: 1

AMPQUA402 Maintain good manufacturing practice in meat processing

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 provide a leadership role in the day-to-day monitoring and maintenance of good manufacturing practice (GMP) standards, including hygiene and sanitation standards, in a meat processing premises.

This unit applies to supervisors or those who oversee daily routines to ensure compliance with good manufacturing practice standards in meat processing activities such as slaughtering, wholesaling, smallgoods manufacturing and retailing.

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. Interpret statutory and workplace requirements relating to GMP	1.1 Locate GMP information relevant to work area from current regulatory frameworks for processing meat 1.2 Locate sources of information relevant to work area relating to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	GMP compliance 1.3 Explain the requirement for regular routines to support compliance with GMP to other workers to assist their workplace performance
2. Monitor GMP performance	2.1 Confirm specific GMP requirements for work area 2.2 Monitor GMP activities in workplace to ensure they comply with workplace and statutory requirements 2.3 Ensure GMP records are maintained to meet reporting requirements
3. Monitor personal hygiene and conduct of team members	3.1 Ensure personal hygiene of work team meets GMP requirements 3.2 Monitor use and storage of personal protective equipment (PPE) according to GMP requirements and workplace procedures 3.3 Ensure personal movements within workplace comply with area entry and exit procedures
4. Respond to GMP problems	4.1 Investigate GMP issues using established processes and procedures to determine root cause 4.2 Identify possible corrective actions to eliminate root cause 4.3 Monitor effectiveness of recommended action arising from the investigation to ensure reinforcement and improved GMP performance
5. Evaluate results of microbiological testing	5.1 Analyse results of microbiological testing in terms of regulatory and workplace hygiene and sanitation requirements 5.2 Take corrective action in response to microbiological results when required by workplace and regulatory requirements
6. Contribute to continuous improvement of GMP	6.1 Monitor effectiveness of corrective actions and control measures according to level of responsibility 6.2 Support and train others in the work area of GMP matters relevant to their work role 6.3 Report situations requiring action to improve GMP compliance as part of the continuous improvement process 6.4 Maintain workplace records and documents according to workplace procedures and GMP 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 information about GMP compliance requirements in workplace documents
Writing	Record workplace information using digital and/or paper-based formats
Numeracy	Interpret results of microbiological tests

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA402 Maintain good manufacturing practice in meat processing	AMPCOR404 Facilitate hygiene and sanitation performance	Unit redesigned for GMP, incorporating hygiene and sanitation	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>