



Australian Government

**Assessment Requirements for
AMPQUA405 Oversee compliance with
Australian Standards for meat processing**

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.

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 overseen compliance with relevant Australian Standards in a meat processing premises, including:

- identified key requirements of the relevant Australian Standards
- prepared for and managed audit of compliance with the relevant Australian Standards
- identified and resolved non-compliance issues
- contributed to the development of appropriate actions to close out corrective action requests.

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:

- the legislation and regulations relevant to meat processing in their jurisdiction
- the key requirements of the *relevant Australian Standards*
- Commonwealth guidelines for Approved Arrangement – Meat
- requirements of Hazard Analysis and Critical Control Points (HACCP) programs
- livestock identification and traceability processes and procedures
- how to prepare for an internal or external audit
- meat industry data collection systems and reporting requirements
- how to close out corrective action requests from external or internal audits
- reporting requirements for emergency and notifiable diseases
- animal welfare standards and requirements of state/territory regulators.

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 an export or domestic meat processing premises or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - simulated breaches of compliance within meat processing premises
 - reporting and monitoring systems
- specifications:
 - relevant Australian Standards
 - food safety program and pre-requisite programs for the work area
- relationships:
 - interactions with work team.

Assessment for this unit must include at least three forms of evidence.

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: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>