



**Australian Government**

# **AMPQUA405 Oversee compliance with Australian Standards for meat processing**

**Release: 1**

# AMPQUA405 Oversee compliance with Australian Standards for 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 oversee compliance with the relevant Australian Standards for meat processing in abattoirs, boning rooms, wild game meat processing premises, and smallgoods premises.

This unit is applicable to meat inspectors, supervisors and quality assurance personnel responsible for ensuring a meat processing premises complies with the relevant Australian Standards.

Some state/territory meat authorities will require competency in this unit to prove currency when meat inspectors who have been out of the industry for some time seek re-registration.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities, and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery.

## 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. Identify major regulatory requirements relevant to meat	1.1 Identify relevant legislation and its application to meat processing premises

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
processing premises supplying the domestic market	1.2 Identify relevant Australian Standards for meat processing 1.3 Identify the agency responsible for the enforcement of meat processing legislation 1.4 Identify the process for registration of a domestic meat processing premises 1.5 Identify the registration process for meat inspectors
2. Identify and describe requirements of the Australian Standard	2.1 Identify the nature of approved arrangements and prerequisite programs 2.2 Identify the meat inspection requirements of relevant Australian Standard 2.3 Identify the disposition requirements of relevant Australian Standard 2.4 Identify the requirements for reporting exotic or notifiable diseases
3. Identify government review and audit processes	3.1 Identify relevant government agencies regulating the meat industry at state level 3.2 Identify the review and audit processes used by agencies to ensure compliance with the Australian Standard
4. Oversee compliance with relevant Australian Standard	4.1 Participate in internal verification activities for compliance 4.2 Prepare for external review or audit against relevant Australian Standard 4.3 Manage external review or audit of compliance 4.4 Close out corrective action requests from external or internal audits 4.5 Provide feedback to staff about review outcomes

## 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.*

<b>Skill</b>	<b>Description</b>
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Skill	Description
Learning	<ul style="list-style-type: none"> <li>Demonstrate initiative and creativity in proposing solutions to corrective action requests</li> </ul>
Reading	<ul style="list-style-type: none"> <li>Interpret legislation, policy and industry guidelines for approved arrangements and prerequisite programs</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Prepare audit reports using digital and/or paper-based formats</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Interact effectively and professionally with staff during audit</li> <li>Provide relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Measure and monitor data related to process control</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA405 Oversee compliance with Australian Standards for meat processing	AMPA402 Oversee plant compliance with the Australian standards for meat processing	Unit code and title updated  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>