



Australian Government

AMPQUA408 Contribute to meat processing premises design and construction processes

Release: 1

AMPQUA408 Contribute to meat processing premises design and construction processes

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 assess the suitability of meat processing premises design and construction.

This unit is applicable to individuals who review and approve meat processing premises designs. It is also applicable to individuals who are responsible for, or who may have an opportunity to contribute to, planning new meat processing premises or extensions to existing premises.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements are known to 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. Assess proposed site for a meat processing premises	1.1 Identify workplace production requirements 1.2 Assess site suitability for a meat processing premises in terms of

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	regulatory requirements 1.3 Identify factors that will affect key stakeholders at and near the site
2. Assess the design and construction of a proposed meat processing premises	2.1 Identify and apply relevant regulations and importing country requirements, for the design and construction of a meat processing premises 2.2 Identify and apply all statutory and practical requirements for quality assurance, animal welfare, workplace health and safety, biosecurity, waste treatment, and hygiene and sanitation to the design 2.3 Assess animal handling facility design in achieving safe, effective and efficient movement of animals 2.4 Assess design in terms of achieving effective and efficient product flow and separation of edible and inedible products 2.5 Assess design in terms of current and future capacity 2.6 Provide feedback to planning and development personnel

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
Oral communication	- Contribute productively to discussions about meat processing premises design - Actively listen and clearly express ideas
Numeracy	Access and interpret flow charts and plans for meat processing premises design and construction

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA408 Contribute to meat processing premises design and construction processes	AMPA407 Contribute to abattoir design and construction processes	Unit title and code 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>