



Australian Government

Assessment Requirements for AMPQUA414 Coordinate a product recall

Release: 1

Assessment Requirements for AMPQUA414 Coordinate a product recall

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 planned for and managed a mock product recall on at least one occasion, including:

- gathered information to establish the need to recall product
- developed rules for engaging with media
- developed procedures for the product recall
- communicated with personnel on the recall
- maintained and stored records during recall period
- managed the disposal or destruction of recalled products
- evaluated the recall process and prepared a report to determine improvements.

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:

- causes and effects of contamination and cross-contamination in food products, and when a product recall is required
- procedures for recall and/or return of product in the normal course of business
- quality assurance principles and practices for product recall
- procedures to handle food recalls required by food and meat safety standards
- roles and responsibilities of stakeholders in a product (emergency) recall
- state, territory or national health agency requirements for notification in the event of a food recall
- communication protocols in managing the product recall process
- record-keeping for the product recall process
- disposal and destruction procedures for recalled product
- procedures for evaluating the product recall process.

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 a food processing workplace or an environment that accurately represents workplace conditions
- specifications:
 - production records
 - workplace food safety plan
 - workplace policy and procedures for the return and/or recall of product, including advice on communication protocols
 - relevant food safety standards
 - workplace food recall protocols
- relationships:
 - interactions with work team and supervisor.

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>