



Australian Government

**Assessment Requirements for
AMPQUA424 Monitor the production of
UCFM smallgoods**

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 monitored the production of at least three different batches of Uncooked Comminuted Fermented Meat (UCFM) products, including:

- identified critical control points (CCPs) in the production process
- identified out-of-specification performance or product
- determined and implemented corrective actions
- ensured compliance with workplace and regulatory requirements.

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:

- Food Standards Code, Standard 3.2.2 Food Safety Practices and General Requirements, Clause 3
- critical aspects of meat safety and hygiene during the preservation process
- processing methods for various categories of UCFM, including:
 - moist sausage (short ferment time)
 - semi-dry sausage
 - dry mould ripened salami
 - very dry high pH salamis
- the processes used in preserving meat in own workplace
- relevant steps for ensuring the preserved meat product complies with Hazard Analysis and Critical Control Points (HACCP) program
- sampling and testing required for microbial growth in UCFM production
- microbiological hazards to UCFMs, including bacteria and some yeasts and moulds
- microbiological criteria in UCFM production

- microbiological limits of UCFM, particularly the following significant microbial pathogens: enterohaemorrhagic Escherichia coli, Salmonella, enterotoxin of Staphylococcus aureus and Listeria monocytogenes
- physical hazards associated with UCFM products
- chemical hazards associated with UCFM products (including allergens)
- role of critical limits at critical control points (CCPs) for UCFM production
- purpose and process of fermentation and its effect on meat
- fermentation control criteria, including pH and water activity
- rate and control of fermentation, maturing and drying
- purpose and process of maturation and drying
- impact of raw material on product quality and food safety, including storage and monitoring
- product handling and release criteria, including water activity
- record-keeping, including product traceability.

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 premises that prepares UCFM products for sale, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - UCFM processing plant, including fermentation equipment, monitoring equipment, ingredients and additives used in UCFM processes
 - record-keeping systems
 - HACCP program
- specifications:
 - documented HACCP plan
 - product specifications
 - workplace policy and procedures for workplace health and safety, food safety and quality
 - processing hurdle points
- timelines:
 - under typical operating and production conditions for the workplace.

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>