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.

Application

This unit describes the skills and knowledge required to understand and manage the production processes for Uncooked Comminuted Fermented Meat (UCFM) products.

This unit applies to individuals who monitor the production processes of UCFM in a smallgoods meat processing operation.

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

No licensing, legislative or certification requirements 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
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare to monitor UCFM production	1.1 Identify and explain the processing techniques involved in producing UCFM products
	1.2 Identify and explain the hygiene and food safety hazards associated with the production of UCFM products
	1.3 Identify the specific regulatory requirements associated with the

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
	production of UCFM products
2. Identify hazards and risks associated with UCFM	2.1 Identify the types of microbiological hazards that can contaminate UCFM products 2.2 Identify potential sources of microorganism contamination 2.3 Identify chemical, physical and allergenic contamination 2.4 Identify critical control points (CCPs) for controlling hazards identified in processing UCFM products 2.5 Identify workplace health and safety hazards associated with monitoring UCFM products
3. Monitor equipment and areas used in UCFM processing	3.1 Identify equipment and area monitoring requirements in processing UCFM products 3.2 Conduct equipment and area monitoring as required, including pre-processing, during processing and post-processing
4. Monitor the production of UCFM	4.1 Verify ingredients according to product specifications 4.2 Verify types of meat products, stock, additives, binders and spices identified in the formulation specifications 4.3 Monitor hygiene and handling requirements, food safety hazards and product quality 4.4 Monitor food safety and processing parameters according to product specifications 4.5 Monitor CCPs related to the UCFM products being produced 4.6 Verify procedures are being followed for non-conformance identification and corrective action
5. Maintain records of UCFM monitoring	5.1 Identify workplace records that must be compiled with during UCFM process monitoring 5.2 Record monitoring and compile records of all monitoring activities undertaken for the UCFM products 5.3 Distribute compiled records for validation, authorisation and storage 5.4 Store records within assigned level of responsibility

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
Reading	• Interpret regulatory information relevant to meat processing • Access and interpret records for traceability
Writing	• Complete processing records using digital and/or paper-based format
Numeracy	• Interpret gauges and scales for temperature (°C), weight (mg, g, kg), time

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA424 Monitor the production of UCFM smallgoods	AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	Unit code and title updated Elements and Performance Criteria revised Foundation Skills added Assessment Requirements 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