



**Australian Government**

# **AMPSS00033 Meat Hygiene Assessment (Carton Meat) Skill Set**

**Release 1**

## AMPSS00033 Meat Hygiene Assessment (Carton Meat) Skill Set

### Modification History

Release Number	TP Version	Comments
4	AMPv1	Units recoded
3	MTM11v3.1	Name change to unit: MTMCOR203A Apply Quality Assurance practices is now MTMCOR203B Comply with Quality Assurance and HACCP requirements
2	MTM11v3	Replaced missing information in Skill Set Requirements
1	MTM11v1.1	Initial release

### Description

This Skill Set describes the skills and knowledge to conduct a carton meat product Meat Hygiene Assessment in a meat processing plant.

### Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment (Boning Room) Skill Set are drawn from AQF levels II, III and IV in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

### Licensing/Regulatory Information

Not applicable.

## Skill Set Requirements

Complete 3 units of competency:

Unit Code	Unit Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPA3074	Perform boning room Meat Hygiene Assessment

## Target Group

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who assesses carton meat for contamination.

## Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for conducting carton meat product Meat Hygiene Assessment in a meat processing plant.