



Australian Government

AMPX431 Oversee meat processing establishment's Halal compliance

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Application

This unit of competency describes the skills and knowledge required to oversee the procedures and personnel required to gain and/or maintain Halal approvals in a meat processing establishment.

The unit applies to individuals who have responsibility for overseeing a meat processing establishment's compliance with the requirements for Halal processing. They will require a detailed knowledge of Halal requirements in Australia and of nominated overseas customers. They will identify and oversee the development/improvement of the relevant internal policies and procedures, including the Approved Arrangement, as well as staff training and specialised personnel requirements.

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 apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

All meat processing sectors

Elements and Performance Criteria

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>

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1. Identify Halal requirements	1.1 Research the Australian and specific market Halal requirements for a meat processing establishment to gain or maintain Halal approval 1.2 Identify the establishment's markets, and the specific customer requirements for Halal processing 1.3 Identify and document the requirements applicable to the meat processing establishment 1.4 Communicate the Halal requirements to relevant Muslim and non-Muslim staff
2. Assess establishment's compliance with Halal requirements	2.1 Review current internal processes relevant to Halal processing, and assess compliance with identified requirements and the Approved Arrangement for initial approval or for retaining approval 2.2 Develop and implement process for addressing identified gaps in compliance 2.3 Assess and implement staff training requirements where required 2.4 Test establishment's compliance with documented processes
3. Maintain establishment's Halal compliance	3.1 Develop systems for identifying changes to Halal processes that may impact the establishment 3.2 Establish and implement processes for the timely review of documented processes against Halal requirements 3.3 Incorporate the review and update process for Halal processing into the establishment's Quality Assurance program (Approved Arrangement)

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 and customer requirements, as well as organisational policies and procedures
Writing	Develop and update relevant workplace documentation according to organisational requirements using appropriate industry

Skill	Description
	terminology
Oral communication	Communicate specific organisational requirements to staff using language suitable for the audience and appropriate industry terminology

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX431 Oversee meat processing establishment's Halal compliance	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>