

# **Assessment Requirements for MSL933007 Apply critical control point requirements**

Release: 1

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### **Modification History**

Release	Comments
Release 1	This version was released in MSL Laboratory Operations Training Package Release 2.0.
	Supersedes and equivalent to MSL933003 Apply critical control point requirements. Range of conditions removed. Assessment requirements amended.

#### **Performance Evidence**

There must be evidence the candidate has completed the tasks outlined in the elements and performance criteria of this unit, and:

• correctly and appropriately monitored the critical, quality and regulatory control points for 2 different processes in own work area.

## **Knowledge Evidence**

There must be evidence the candidate has knowledge of:

- the seven principles of HACCP and relationship to food or pharmaceutical safety, benefits of HACCP and preliminary steps for HACCP
- HACCP plan contents, including:
  - critical control points and control limits
  - consequences of non-conforming products being identified
- products/materials typically handled by laboratory assistants:
  - raw materials, ingredients, food additives, adjuncts/process aids and finished products
  - consumables, such as chemicals
- layout of the workplace, divisions and laboratory
- organisational structure of the workplace
- lines of communication
- quality policy, procedures and responsibilities of job role
- workplace procedures associated with the candidate's regular technical duties
- equipment and instrument calibration requirements
- continuous improvement practices
- methods used to monitor each critical, quality and regulatory control point
- methods for systematically investigating and responding to problems

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- awareness of environmental sustainability issues as they relate to the work task
- legal, ethical and work health and safety (WHS) requirements specific to the work task.

#### **Assessment Conditions**

Skills must have been demonstrated in the workplace or in a simulated environment that reflects workplace conditions and contingencies. The following conditions must be met for this unit:

- use of suitable facilities, equipment and resources, including:
  - quality manuals and procedures, HACCP plans and records
  - recording equipment
  - case studies to illustrate a range of HACCP issues.

Assessors must satisfy the NVR/AQTF mandatory competency requirements for assessors.

#### Links

MSL Laboratory Operations Companion Volume Implementation Guide is available from

https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5c63a03b-4a6b-4ae5-9560-1e3c5f462baa

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