MTMP406A Develop and implement Quality Assurance program for a rendering plant

Release: 1

MTMP406A Develop and implement Quality Assurance program for a rendering plant

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to develop and implement a Quality Assurance (QA) program for a rendering plant.

Application of the Unit

Application of the unit	This unit is aimed at giving the trainee the skills and knowledge necessary to develop and implement a QA program in a rendering plant. Trainees should have access to, or employment in the rendering sector. This must enable interaction between staff and the trainee and a detailed understanding of the rendering process.

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Develop a QA program for rendering plant	1.1. Process flow chart is developed for rendering plant. 1.2. Control and Critical Control Points (CCPs) are identified. 1.3. Procedures to be carried out at control and CCPs are identified. 1.4. Critical limits are validated. 1.5. Operations manual, monitoring sheets and verification procedures are developed.
2. Implement the QA program at the rendering plant	2.1. QA procedures and requirements are clearly explained to relevant personnel. 2.2. Staff are coached and mentored in the introduction of work instructions and operating procedures. 2.3. Verification and recording procedures are introduced and monitored. 2.4. Internal audit is conducted to verify program.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: • develop a QA program that meets *regulatory* and *workplace requirements* • develop an implementation plan • develop and document work instructions and Standard Operating Procedures (SOPs) • establish and validate critical limits • explain the process flow chart for the rendering operation • form, instruct and lead a Hazard Analysis Critical Control Point (HACCP) team • identify and observe *Occupational Health and Safety* (*OH&S*) requirements where applicable • identify corrective action • identify CCPs for QA monitoring • identify hazards • implement the QA program • mentor staff implementing the procedures

REQUIRED SKILLS AND KNOWLEDGE

- prepare a HACCP chart for rendering operations
- use relevant *communication skills*
- verify the program using sampling, testing and auditing

Required knowledge

Knowledge of:

- verification and validation procedures

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time. These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence. Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence. All assessment must be conducted against Australian meat industry standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Candidates must be able to develop QA programs that must meet the requirements of current Australian Standards and relevant legislation.
Context of and specific resources for assessment	Assessment can be conducted in actual or simulated environments.
Method of assessment	Recommended methods of assessment include: • assignment • quiz of underpinning knowledge • simulation • verified work log or diary • workplace demonstration • workplace project • workplace referee or third-party report of performance over time. Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be

EVIDENCE GUIDE	
	higher than those of the work role.

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EVIDENCE GUIDE	
Guidance information for assessment	A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or telephone 1800 817 462.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.	
Regulatory requirements may include:	• Export Control Act • federal and state regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.
Workplace requirements may include:	• enterprise-specific procedures • OH&S requirements • QA requirements • SOPs • the ability to perform the task to production requirements • work instructions.

OH&S requirements may include:	• enterprise OH&S policies, procedures and programs
	• OH&S legal requirements
	• Personal Protective Equipment (PPE) which may include:
	  • coats and aprons
	  • ear plugs or muffs
	  • eye and facial protection

RANGE STATEMENT

	• head-wear • lifting assistance • mesh aprons • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.

RANGE STATEMENT	
Communication skills may include:	• applying numeracy skills to workplace requirements • being appropriately assertive • empathising • establishing/using networks • interpreting the needs of internal/external customers • listening and understanding • negotiating responsively • persuading effectively • reading and interpreting workplace-related documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	

Co-requisite units

Co-requisite units		

Competency field

Competency field	

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