



Australian Government

Department of Education, Employment and Workplace Relations

MTMPSR414A Establish sampling program

Release: 1

MTMPSR414A Establish sampling program

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to establish a sampling program in a meat processing plant.
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Application of the Unit

Application of the unit	<p>This unit is applicable to Quality Assurance (QA) personnel and regulatory officers required to:</p> <ul style="list-style-type: none"> • establish a sampling plan for testing or monitoring meat and meat products • prepare aseptic samples for testing • report on testing results.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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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.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Establish and implement a valid <i>sampling plan</i>	1.1. Sampling tables from AS 1199.1-2003 and AS 1199.0-2003 are recognised and used. 1.2. Items and purpose of sampling are determined. 1.3. Acceptable quality levels are determined in accordance with relevant Australian Standards. 1.4. Sampling plans are determined. 1.5. <i>Sampling</i> is conducted according to <i>workplace requirements</i> . 1.6. Test results are recorded and monitored. 1.7. Test results are interpreted and <i>reported</i> to relevant personnel.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE
This section describes the skills and knowledge required for this unit.
Required skills
Ability to: <ul style="list-style-type: none"> • establish a sampling plan according to relevant Australian Standards • demonstrate aseptic sampling techniques (for micro-sample or swabs) • apply <i>mathematical</i> skills to a level required to undertake accurate sampling • work effectively as an individual and as part of a team • identify and apply relevant <i>Occupational Health and Safety (OH&S)</i>, <i>regulatory</i> and workplace requirements • record sampling information accurately to meet workplace and regulatory requirements • report test results promptly to relevant personnel • take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology • use relevant <i>communication skills</i> • utilise available workplace technology to establish, record and monitor sampling program data
Required knowledge
Knowledge of:

REQUIRED SKILLS AND KNOWLEDGE

- routine tests performed on meat or meat products in the plant
- preparation and analysis of specimens or samples
- requirements of relevant Australian Standards

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

Competency has to be demonstrated using the current Australian Standard and implementing an approved workplace procedure.

Context of and specific resources for assessment

Assessment must involve a demonstration of skills at a meat processing plant or related work situation.

Method of assessment

Recommended methods of assessment include:

- assignments
- 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

EVIDENCE GUIDE	
	Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.
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	
<p>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.</p>	
<i>Sampling plans</i> may include:	<ul style="list-style-type: none"> • a range of sampling points • a range of tests and procedures • different products or materials • test methods or procedures which may be developed to meet enterprise and/or regulatory or certification requirements.
<i>Sampling</i> may include:	<ul style="list-style-type: none"> • selecting carcasses to visually inspect • selecting carcasses, meat or food contact surfaces to take micro-swabs • selecting cartons to visually inspect.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions. • enterprise recording systems may be electronic or manual.
<i>Reports</i> may:	<ul style="list-style-type: none"> • be presented orally or in writing in standard formats

RANGE STATEMENT	
	<ul style="list-style-type: none"> • be recorded and stored electronically or manually • contain complex information from several sources • include mathematical information • include technical, mathematical and workplace language.
<i>Mathematical</i> information and operations may relate to:	<ul style="list-style-type: none"> • deviations, norms, variations, acceptable limits and tolerances • digital or analogue controls, dials, measures • frequency • test results and readings, monitoring data.
<i>OH&S</i> requirements may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • coats and aprons • ear plugs or muffs • eye and facial protection • 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.
<i>Regulatory</i> requirements may include:	<ul style="list-style-type: none"> • Export Control Act • 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 • state and territory regulations regarding meat

RANGE STATEMENT	
	processing.
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> • 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 documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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