



Australian Government

AMPQUA206 Follow food safety and quality programs

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to follow a food safety program that includes critical steps in processing and quality assurance procedures in a meat processing workplace.

This unit applies to those who work under general supervision in meat processing or meat retailing premises.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil

Competency field(s)

N/A

Unit sector(s)

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Identify purpose of the food safety and quality systems	1.1 Identify the purpose and key elements of the food safety and quality systems for own work 1.2 Identify product specifications or requirements for own work area
2. Identify and implement food safety requirements	2.1 Identify food safety hazards for own work area 2.2 Implement work instructions and standard operating procedures for food safety 2.3 Implement controls for food safety hazards 2.4 Take corrective actions following workplace requirements 2.5 Report any food safety issues to supervisor
3. Identify and implement quality requirements	3.1 Identify quality parameters for own work area 3.2 Implement work instructions and standard operating procedures for quality 3.3 Implement quality requirements for work area 3.4 Report any quality issues to supervisor

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 key elements of workplace instructions
Oral communication	- Ask questions to clarify food safety and requirements - Inform supervisor of conditions that impact food safety and quality

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence

AMPQUA206 Follow food safety and quality programs	AMPCOR203 Comply with Quality Assurance and HACCP requirements	Unit code and title updated Unit sector code added Unit application updated Performance Criteria revised Foundation Skills added Assessment Requirements re- worded for clarity	Equivalent
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Assessment Requirements for AMPQUA206 Follow food safety and quality programs

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has followed food safety and quality programs in the workplace, following workplace requirements:

- in three different work areas, OR
- before, during and on completion of a work task.

The assessor must observe the individual applying hygiene and sanitation practices for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for food safety and quality assurance
- overall purpose of food safety and quality programs
- nature and importance of work instructions and standard operating procedures
- hazards to food safety and quality that can occur for own meat processing work area
- corrective actions relevant to specific process or work task
- potential risk, loss or damage if the required actions are not performed.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated a meat processing or retailing workplace or an environment that accurately reflects workplace conditions

- resources, equipment and materials:
 - personal protective equipment
- specifications:
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.