



Australian Government

AHCWRK306 Comply with industry quality assurance requirements

Release: 2

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Modification History

Release	Comments
Release 2	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 3.0.
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 1.0.

Application

This unit of competency describes the skills and knowledge required to comply with industry quality assurance requirements in the production of food, fibre, fuels and raw materials produced from agriculture and horticulture activities.

The unit applies to individuals who work under broad direction and take responsibility for their own work to complete tasks according to quality assurance for food safety, biosecurity, environmental management and/or animal welfare requirements. They use discretion and judgement in the selection and use of available resources and to solve problems.

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

Pre-requisite Unit

Nil

Unit Sector

Work (WRK)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Follow quality assurance practices	1.1 Identify elements of quality assurance applicable to industry sector

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify hazards to food safety and product quality standards applicable to industry sector 1.3 Determine critical control points for work area 1.4 Complete record keeping according to workplace requirements 1.5 Conduct a safety hazard analysis and risk assessment 1.6 Implement the Hazard Analysis Critical Control Point (HACCP) approach to quality assurance
2. Implement standard operating procedures	2.1 Identify and comply with standard operating procedures according to workplace requirements 2.2 Report non-conformances or defective product according to workplace procedures 2.3 Take corrective action according to procedures
3. Report problems that affect quality	3.1 Identify potential or existing quality problems 3.2 Identify instances of variation in quality from specifications or work instructions 3.3 Report variations and potential problems according to workplace procedures

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 standards and quality documentation to determine requirements
Writing	Complete workplace documentation using appropriate terminology and in required format
Navigate the world of work	Takes full responsibility for following policies, procedures and industry specific quality standards including HACCP
Get the work done	Contributes to continuous improvement of quality practices by

Skill	Description
	recognising and reporting non-conformances and variations

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCWRK306 Comply with industry quality assurance requirements Release 2	AHCWRK306 Comply with industry quality assurance requirements Release 1	Minor changes to Performance Criteria for clarity Updated Performance Evidence and Knowledge Evidence	Equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Assessment Requirements for AHCWRK306 Comply with industry quality assurance requirements

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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 on at least one occasion the individual has demonstrated the ability to apply quality assurance procedures, including:

- identified elements of quality, food safety hazards and quality standards for an industry sector
- assessed work area for critical control points, safety hazards and risks
- identified and reported issues that impact on product quality
- implemented standard operating procedures for operations and corrective action
- recognised, responded and reported non-conformances and variations of product against quality standards
- completed records according to workplace procedures.

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:

- industry quality assurance requirements for a specified sector of industry
- work processes for specified field of work
- State and territory food safety requirements
- Hazard Analysis and Critical Control Point (HACCP) approach to quality assurance
- procedures, policies, guidelines and standard operating procedures for field of work
- reporting and record keeping requirements for quality assurance.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a primary production or a manufacturing setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - products or services relevant to the specific primary production sector
- specifications:
 - workplace policies and procedures related to quality assurance
 - workplace specifications and/or quality standards relevant to the industry sector
 - access to legislation/codes of practice relevant to quality including HACCP

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

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