



Australian Government

Department of Education, Employment and Workplace Relations

AHCWRK306A Comply with industry quality assurance requirements

Release: 1

AHCWRK306A Comply with industry quality assurance requirements

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of complying with industry quality assurance requirements in the production of food and fibre products and defines the standard required to: follow quality assurance practices on food safety and quality, biosecurity and animal welfare; identify and report issues that impact on product quality; contribute to review of work output against quality standards; and keep records that are required under enterprise quality assurance procedures.
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Application of the Unit

Application of the unit	This unit is applied within routines, methods and procedures. Some discretion and judgement is required in the organisation and supervision of work, services, actions and the achievement of quality outcomes within time constraints.
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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

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Follow quality assurance practices on food safety and quality, biosecurity and animal welfare	1.1.Elements of the industry quality assurance requirements are determined. 1.2.Hazards to food safety and quality are identified for work area according to enterprise guidelines and standard operating procedures. 1.3.Critical control points for work area are determined according to workplace procedures. 1.4.Record keeping is completed according to industry quality assurance requirements.
2. Implement standard operating procedures	2.1.Standard operating procedures are implemented according to enterprise requirements. 2.2.Non-conforming or defective product reported to supervisor according to enterprise/industry requirements. 2.3.Corrective action is taken according to enterprise policy and procedures.
3. Report problems that affect quality	3.1.Potential or existing quality problems are recognised. 3.2.Instances of variation in quality from specifications or work instructions are identified. 3.3.Variations and potential problems are reported to supervisor/manager according to enterprise guidelines.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- implement quality assurance practices on food safety and quality, biosecurity and animal welfare
- implement standard operating procedures
- report problems that affect quality
- use literacy skills to read, interpret and follow organisational policies and procedures, follow sequenced written instructions, record information collected accurately and legibly, and select and apply procedures for a range of tasks
- use oral communication skills/language competence to fulfil the job role as

REQUIRED SKILLS AND KNOWLEDGE

specified by the organisation, including questioning techniques, active listening, clarifying information and consulting with supervisors as required

- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to work with and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

- industry quality assurance requirements, such as the Australian Pig Industry Quality Program (APIQ)
- animal production processes
- Hazard Analysis and Critical Control Point (HACCP) approach to quality assurance
- enterprise policies, guidelines and standard operating procedures relating to food safety and quality, biosecurity and animal welfare
- enterprise Occupational Health and Safety (OHS) requirements and environmental 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	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following: • follow quality assurance practices on food safety and quality, biosecurity and animal welfare • identify and report issues that impact on product quality • contribute to review of work output against quality standards • keep records that are required under enterprise quality assurance.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Quality assurance may include:	• quality assurance systems for food safety and quality, biosecurity, environmental management and animal welfare • systems can be developed at an industry or enterprise level.

Unit Sector(s)

Unit sector	Work
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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