



Australian Government

AMPA3072 Perform carcase Meat Hygiene Assessment

Release: 2

AMPA3072 Perform carcass Meat Hygiene Assessment

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Application

This unit describes the skills and knowledge required to monitor carcass hygiene.

This unit is applicable to workers monitoring carcass hygiene either on the slaughter floor or performing a pre-boning carcass assessment at either integrated or independent boning rooms.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

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. Monitor carcass	1.1 Select samples for assessment according to the approved sampling

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
product	plan for sample size and frequency 1.2 Conduct assessment utilising appropriate facilities, lighting and time 1.3 Monitor carcasses for defects according to the agreed criteria and classification 1.4 Scan carcasses using the approved scanning lines 1.5 Record defects accurately using the correct forms or electronic system 1.6 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements 1.7 Monitor carcasses according to the workplace requirements for hygiene and sanitation, and workplace health and safety

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
Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.	

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3072 - Perform carcase Meat Hygiene Assessment Release 2	AMPA3072 - Perform carcase Meat Hygiene Assessment Release 1	Knowledge evidence reworded for clarity	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA3072 Perform carcass Meat Hygiene Assessment

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Performance Evidence

The candidate must monitor carcass hygiene.

The candidate must:

- instigate corrective actions when appropriate
- monitor product for defects according to the Meat Hygiene Assessment (MHA) program
- calculate defect ratings
- record the monitoring results accurately
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant regulatory and workplace requirements.

Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- how carcass monitoring is to be undertaken
- how defects are detected and defect ratings determined
- hygiene and sanitation requirements when monitoring product
- workplace health and safety requirements when monitoring product
- types of defects to be identified on carcass product
- when and how corrective actions are to be taken in response to monitoring outcomes
- how the approved sample plan is implemented for product monitoring
- classification of defects
- purpose of an MHA program
- relevant regulatory and workplace requirements.

Assessment Conditions

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

Competency must be demonstrated while complying with:

- Australian Government - Agriculture and/or state meat authority regulations
- company procedures

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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