



Australian Government

Assessment Requirements for AMPA3073 Perform process monitoring for Meat Hygiene Assessment

Release: 1

Assessment Requirements for AMPA3073 Perform process monitoring for Meat Hygiene Assessment

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must monitor processes in a meat processing plant as part of a Meat Hygiene Assessment (MHA) program.

The candidate must:

- accurately gather monitoring data and calculate compliance ratings
- use weighting and cumulative scores to calculate compliance ratings
- identify when trigger points have been reached and corrective actions are to be implemented
- develop corrective actions
- liaise effectively with supervisors who are responsible for implementing corrective actions
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- hygiene and workplace health and safety requirements associated with process monitoring
- how the monitoring program is developed
- purpose and nature of work instructions and SOPs
- purpose of an MHA process monitoring program
- relevant regulatory and workplace requirement

Assessment Conditions

Assessment must take place in a meat processing plant under real working conditions.

Competency must be demonstrated while actually 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.

Links

Companion Volume implementation guides are found in VETNet -

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