



**Australian Government**

# **AMPA3073 Perform process monitoring for Meat Hygiene Assessment**

**Release: 1**

# AMPA3073 Perform process monitoring for Meat Hygiene Assessment

## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

## Application

This unit describes the skills and knowledge required to monitor processes in a meat processing plant as part of a Meat Hygiene Assessment (MHA) program.

This unit is applicable to monitoring workers' compliance with company work instructions and Standard Operating Procedures (SOPs) as part of an MHA program.

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 occupational 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

Nil.

## Unit Sector

## Elements and Performance Criteria

| Element                                   | Performance criteria                                                                                                        |
|-------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element.                             |
| 1. Monitor process                        | 1.1 Monitor process according to company monitoring plan<br>1.2 Record results accurately on appropriate process monitoring |

| Element | Performance criteria                                                                                                                                                                                                                                                                                                                                                                                                        |
|---------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|         | <p>sheets</p> <p>1.3 Rate process according to established criteria of acceptable, marginal or unacceptable</p> <p>1.4 Implement immediate corrective action according to MHA program's requirements</p> <p>1.5 Calculate and record conformity index after each process monitoring exercise</p> <p>1.6 Monitor process according to workplace requirements for hygiene and sanitation, and workplace health and safety</p> |

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMP3075B Perform process monitoring for meat hygiene assessment.

## Links

Companion Volume implementation guides are found in VETNet -

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

# Assessment Requirements for AMPA3073 Perform process monitoring for Meat Hygiene Assessment

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## 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**

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