



Australian Government

AMPA3074 Perform boning room Meat Hygiene Assessment

Release: 1

AMPA3074 Perform boning room Meat Hygiene Assessment

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a Quality Assurance (QA) program. It deals with the understanding and implementation of specifications, critical limits, tolerances and sampling programs.

This unit is applicable to QA staff responsible for MHA and quality control checks on carton meat and offal.

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. Inspect samples of carton meat for defects	1.1 Take samples of product from each line of product according to a pre-determined sampling plan

Element	Performance criteria
	1.2 Inspect sample for defects in accordance with regulatory and workplace requirements as established in a government approved Hazard Analysis Critical Control Point (HACCP) program 1.3 Report defects in accordance with workplace requirements
2. Assess samples against pre-determined defect tolerances	2.1 Assess levels of defects against established tolerances 2.2 Report samples outside tolerance to supervisor and take corrective action 2.3 Adhere to sampling program and record results according to workplace requirements 2.4 Keep sampling area clean and neat to avoid contamination between samples 2.5 Identify and follow dropped meat procedures according to workplace requirements

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 MTMP3076B Perform boning room 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 AMPA3074 Perform boning room Meat Hygiene Assessment

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Performance Evidence

The candidate must perform quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a Quality Assurance (QA) program.

The candidate must:

- inspect, identify and record defects
- identify defects and explain the relevant critical limits and specifications
- interpret information including details of out of tolerance samples
- take corrective action if defect tolerances are exceeded
- follow re-inspection procedures to workplace requirements
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- follow relevant workplace health and safety, hygiene and sanitation and regulatory requirements

Knowledge Evidence

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

- defect tolerance
- relevant work instructions and SOPs
- procedures for reporting defects and samples outside tolerance
- sampling program and consequence of not following procedures
- relevant workplace health and safety requirements

Assessment Conditions

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