



Australian Government

AMPA3081 Perform offal Meat Hygiene Assessment

Release: 2

AMPA3081 Perform offal 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 hygiene assessment of offal.

This unit is applicable to workers performing offal product hygiene assessment on the slaughter floor or in dedicated offal 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

Nil

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 offal	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>
	plan for sample size and frequency 1.2 Conduct assessment utilising appropriate facilities, lighting and time 1.3 Conduct assessment according to workplace requirements 1.4 Monitor offal for defects according to agreed criteria and classification 1.5 Record defects accurately using the correct forms or electronic system 1.6 Identify levels for triggering corrective actions 1.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements 1.8 Monitor offal 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
AMPA3081 Perform offal Meat Hygiene Assessment Release 2	AMPA3081 Perform offal Meat Hygiene Assessment Release 1	Knowledge evidence reworded for clarity, minor corrections made	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 AMPA3081 Perform offal Meat Hygiene Assessment

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Performance Evidence

The candidate must monitor hygiene assessment of offal.

The candidate must:

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

Knowledge Evidence

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

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

Assessment Conditions

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

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