



Australian Government

AMPA402 Oversee plant compliance with the Australian standards for meat processing

Release: 1

AMPA402 Oversee plant compliance with the Australian standards for meat processing

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to oversee compliance with the relevant Australian Standards for meat processing in abattoirs and boning rooms.

Some state meat authorities will require competency in this unit to prove currency when meat inspectors, who have been out of the industry for some time, seek re-registration.

This unit is applicable to meat inspectors, supervisors and Quality Assurance personnel responsible for ensuring a meat processing plant complies with the relevant Australian Standards.

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

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

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. Identify major regulatory requirements relevant to meat processing plants supplying the	1.1 Identify relevant legislation and its application to meat processing plants 1.2 Identify relevant Australian Standards in legislation 1.3 Identify the agency responsible for the enforcement of this

Element	Performance criteria
domestic market	legislation 1.4 Explain process for registration of a domestic meat processing plant 1.5 Describe registration process for meat inspectors
2. Identify and describe requirements of the Australian Standard	2.1 Describe nature of Approved Arrangements and pre-requisite programs 2.2 Describe and explain meat inspection requirements of the Australian Standard 2.3 Describe and explain disposition requirements of the Australian Standard 2.4 Describe requirements for reporting exotic or notifiable diseases
3. Identify government review and audit processes	3.1 Identify relevant government agencies regulating the meat industry at state level 3.2 Describe review and audit processes used by agencies to ensure compliance with the Australian Standard
4. Oversee compliance with the Australian Standard	4.1 Participate in internal verification activities for compliance 4.2 Prepare for external review or audit 4.3 Manage external review or audit of compliance 4.4 Close out corrective action requests from external or internal audits

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMP403B Oversee plant compliance with the Australian standards for Meat Processing	E
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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 AMPA402 Oversee plant compliance with the Australian standards for meat processing

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must oversee plant compliance with the Australian standards for meat processing.

The candidate must:

- apply relevant communication and mathematical skills
- identify and resolve data inconsistencies
- maintain currency of knowledge and techniques through informal learning, regular professional development and personal research
- demonstrate initiative and creativity in proposing solutions and contributing to the development of appropriate actions to close out corrective action requests
- identify and apply relevant workplace health and safety, and workplace requirements
- provide relevant information to work colleagues to facilitate understanding of, and compliance with the Australian Standards and associated regulations
- use technology to access information, prepare reports, and to access and prepare relevant data

Knowledge Evidence

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

- the legislation and regulations relevant to meat processing in their jurisdiction
- the Australian Standard for the hygienic production and transportation of meat and meat products for human consumption
- livestock identification processes and procedures
- how to prepare for an internal or external audit
- meat industry data collection systems and reporting requirements
- how to close out corrective action requests from external or internal audits
- reporting requirements for emergency and notifiable diseases
- Animal Welfare Standards and requirements as called up by State regulations

Assessment Conditions

Competency must be demonstrated in terms of specific legislation relevant to export or domestic meat processing plants.

Assessment must occur in the context of simulated breaches and simulated review processes.
Assessment must involve using the current Australian Standards.

A minimum of three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs.

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