



Australian Government

AMPCOR203 Comply with Quality Assurance and HACCP requirements

Release: 3

AMPCOR203 Comply with Quality Assurance and HACCP requirements

Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit describes the skills and knowledge required to apply Quality Assurance (QA) procedures and Hazard Analysis and Critical Control Points (HACCP) requirements in a meat establishment.

This unit is applicable to workers in abattoirs, knackerries, boning rooms, game processing plants, food services operations, wholesalers and meat retail operations.

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

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

Pre-requisite Unit

Nil

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. Identify hazards and control points	1.1 Identify hazards to food safety and quality for own work area according to workplace and regulatory requirements 1.2 Identify control points for own work area according to workplace

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	requirements
2. Identify elements of the Quality Assurance (QA) system	2.1 Identify the purpose and elements of the QA and HACCP systems and relate them to workplace requirements 2.2 Identify product specifications for own work area
3. Follow requirements of a HACCP-based QA system	3.1 Identify and follow workplace requirements of the HACCP system 3.2 Communicate non-conforming products to supervisor where this forms part of workplace requirements 3.3 Explain the consequences of not following workplace requirements
4. Identify quality control practices in a HACCP-based QA system	4.1 Identify quality control measures (including receipt procedures and temperature monitoring) 4.2 Identify inspection and re-inspection procedures
5. Inspect own work	5.1 Inspect own work according to workplace requirements 5.2 Take corrective action according to workplace requirements

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
AMPCOR203	AMPCOR203	Correction made to	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
Comply with Quality Assurance and HACCP requirements Release 3	Comply with Quality Assurance and HACCP requirements Release 2	expansion of HACCP acronym, to include 'Analysis' in application and performance evidence	

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 AMPCOR203 Comply with Quality Assurance and HACCP requirements

Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Performance Evidence

The individual must be observed consistently complying with Quality Assurance (QA) procedures and Hazard Analysis and Critical Control Points (HACCP) requirements in the workplace under normal production conditions.

The individual must:

- comply with regulatory requirements
- determine critical control points - the trainee should be able to identify/know any critical control points for the section of the HACCP plan for the process and in particular those relevant to their own sections
- follow workplace requirements related to HACCP and QA
- identify hazards to food safety
- inspect own work
- identify and apply relevant workplace health and safety requirements
- monitor critical control points relevant to their task(s).

Knowledge Evidence

The individual must demonstrate a basic factual, technical and procedural knowledge of:

- corrective actions relevant to critical control points
- nature of food safety hazards
- purpose of a HACCP program
- requirements for, and the nature of a HACCP plan
- regulatory requirements relevant to own work area

- nature and importance of work instructions, Standard Operating Procedures (SOPs), explanations and reports
- potential risk, loss or damage if the required actions are not performed
- control points for a specific task or activity and how hazards are controlled
- hazards to food safety and quality for specific work areas
- reasons for quality control, including inspection and sampling.

Assessment Conditions

As a minimum, the following three forms of evidence must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

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