



Australian Government

AMPMGT502 Manage new product or process development

Release: 2

AMPMGT502 Manage new product or process development

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 6.0.
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 cost, develop, evaluate and manage the commercial production of new products or processes.

The development of new products and processes can provide businesses with a competitive edge and lead to discovery of new markets.

This unit applies to senior staff in meat industry enterprises who have responsibility for research, development, evaluation and implementation of new products or processes.

This unit applies to individuals who take personal responsibility and exercise autonomy in undertaking complex work. They analyse information and exercise judgement to complete a range of advanced skilled activities.

All work in this area must be conducted in the context of Australian meat industry standards and regulations.

No 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>

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1. Identify potential for new product or process development	1.1 Analyse internal and external environments, including legislative frameworks, industry directions, enterprise goals and consumer trends, to identify emerging opportunities 1.2 Describe enterprise goals for the development of new product or process 1.3 Identify and evaluate potential products or processes consistent with the goals and directions of the enterprise 1.4 Obtain enterprise estimates and forecasts of required production levels, costs, sales and required rate of return 1.5 Identify regulatory requirements for the development and sale of new product or process
2. Develop and test product or process	2.1 Prepare schedules and plans for the development and trial of new product or process 2.2 Identify sources of technical expertise and information 2.3 Research and refine product or process concept 2.4 Develop prototype and evaluate it for impact on meat quality and food safety 2.5 Refine and confirm specifications for new product or process
3. Evaluate feasibility of product or process for the enterprise	3.1 Prepare samples of new products 3.2 Coordinate, monitor and evaluate trials and tests of product or processes for commercial operation 3.3 Gather and analyse customer and consumer feedback 3.4 Assess enterprise capacity to support new product or process, and identify system strengths and weaknesses 3.5 Prepare resource analyses and proposals for the introduction of new product or process 3.6 Cost new product or process for commercial implementation and evaluate it against enterprise forecasts of production, costs, sales and rate of return 3.7 Conduct risk assessment 3.8 Prepare and present recommendations, including risk management strategies
4. Scale up operations for commercial	4.1 Obtain and schedule resources for commercial operation

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
implementation	4.2 Prepare action plans for the scale up to commercial operations in consultation with enterprise personnel 4.3 Prepare and implement communication and consultation strategies to inform stakeholders of progress and gain their commitment to the process 4.4 Identify food safety requirements of new product or process, and include them in food safety system and plans 4.5 Develop and implement monitoring and control systems 4.6 Prepare contingency plans 4.7 Train personnel in new product or process, systems and procedures 4.8 Commission product or process with minimum disruption to other operations
5. Evaluate market impact of new product or process	5.1 Prepare product information and samples for marketing and promotion 5.2 Determine targets for new product or process in consultation with relevant personnel, in accordance with enterprise goals and operations 5.3 Measure product or process performance against targets 5.4 Analyse causes for not achieving targets, and prepare recommendations for improvement 5.5 Gather and analyse customer or consumer feedback, and include results in recommendations for improvement

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
Reading	Interpret complex texts such as standards and legislation to ensure developments comply with requirements
Numeracy	- Interpret financial data, including product or process budget and production costs - Interpret industry data such as sales figures and forecasts

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMGT502 Manage new product or process development Release 2	AMPMGT502 Manage new product or process development Release 1	Foundation skills table updated, minor rewording in assessment requirements	Equivalent

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 AMPMGT502 Manage new product or process development

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has managed the development of a new product or process on at least one occasion, including:

- analysed product or process performance against enterprise targets, including identifying company goals, setting targets and collecting and analysing performance data, including customer feedback
- worked effectively as an individual and as a team member
- described and complied with the legal, ethical and regulatory requirements relating to the development, testing and trialling, packaging, labelling and distribution of meat and meat products
- developed commitment and capacity of personnel, including identification of training requirements and provision of training; consultation with personnel when planning and resolving problems; teamwork; and the use of effective communication strategies with all stakeholders
- developed concept proposals based on detailed technical and product knowledge and an evaluation of alternative products or processes
- identified and applied relevant workplace health and safety, regulatory and workplace requirements
- outlined sampling, testing and evaluation procedures, and assessed their appropriateness to the development of new product or process
- planned and implemented the commercial operation of the new product or process, including obtaining and scheduling resources, the development of Standard Operating Procedures (SOPs), work instructions, product specifications and their integration with plant systems

- prepared product descriptions for a range of audiences (including regulatory authorities, importing countries, enterprise marketing and/or sales personnel, customers and consumers)
- prepared product or process development strategy
- prepared resource proposals based on the calculation and estimation of costs, sales, payback periods and potential rates of return
- presented reports according to legal and enterprise requirements
- researched and described current technical and product information relating to potential new product or process (including processing and manufacturing techniques, functional ingredients, additives and consumer and industry trends)
- utilised a range of communication and information technologies for the development, testing, monitoring and analysis of new product or process.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- the impact of pre-slaughter and post-slaughter factors and the major physical, chemical, biochemical and microbiological characteristics and changes that affect the quality of meat and meat products
- nutritional qualities of meat and meat products
- risk assessment processes.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated in a meat industry workplace or an environment that accurately represents workplace conditions
- specifications:
 - access to workplace documents such as policies, procedures, processes, forms.

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

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

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