



Australian Government

Assessment Requirements for AMPMGT515 Develop and implement a TACCP and VACCP plan

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

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 developed and implemented at least one Threat Assessment and Critical Control Points (TACCP) and/or Vulnerability Assessment and Critical Control Points (VACCP) plan, including:

- identified and assessed the threats to the organisation, key staff, operations and products
- undertaken assessments of a site's vulnerability to food fraud, and put plans in place to mitigate the risks
- documented and reviewed plans.

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:

- potential vulnerabilities in the food chain for deliberate adulteration or substitution
- potential risks to products from deliberate attempts to inflict damage or contamination
- where to access information on historical or developing threats of food fraud to the supply chain
- how to undertake a risk assessment
- how to document and maintain records
- auditing requirements for external stakeholders
- the business and current procedures
- Hazard Analysis and Critical Control Points (HACCP) systems and procedures.

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 food or meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - relevant workplace procedures and policies, including the food safety plan, HACCP plans
- specifications:
 - access to database containing food defence plan and food fraud mitigation plan
 - relevant information on external auditing requirements
- evidence of relationships:
 - client/s
 - suppliers
 - senior management
 - auditors.

Assessment for this unit must include at least three forms of evidence.

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>