



Australian Government

Assessment Requirements for AMPQUA301 Comply with hygiene and sanitation requirements

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 in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has complied with the hygiene and sanitation requirements within a meat processing workplace for own work area, on at least one occasion.

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:

- key hygiene and sanitation requirements included in relevant Australian Standard
- hygiene and sanitation requirements for work area
- common microbiological, physical, chemical and other hazards related to meat handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- time, temperature and moisture requirements for microbial growth
- causes of food spoilage and poisoning
- possible sources of contamination in own work area
- visual evidence of contamination
- workplace procedures for:
 - hygiene and sanitation in work area
 - responding to contamination
- consequences of contaminated or spoiled meat leaving the premises
- consequences of failing to follow workplace requirements for hygienic handling and processing of meat
- purpose of hygiene and sanitation monitoring
- hygiene and sanitation monitoring methods
- the difference between cleaning and sanitation.

Assessment Conditions

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

- physical conditions:
 - skills must be demonstrated a meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - cleaning and sanitation products and equipment
- specifications:
 - workplace procedures related to hygiene and sanitation and cleaning relevant to role
 - workplace record-keeping procedures
 - relevant Australian Standard.

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>