



Australian Government

Assessment Requirements for AMPQUA302 Maintain food safety and quality programs

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 effectively monitored food safety and quality programs in a meat processing workplace, on at least one occasion, including:

- observed and checked critical control points (CCPs) relevant to own work
- complied with regulatory requirements
- identified non-compliance and the cause of the non-compliance, and taken the appropriate corrective action.

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:

- purpose of Hazard Analysis and Critical Control Points (HACCP) and quality programs
- principles of a CCP analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met
- procedures and responsibilities for food safety and quality relevant to the workplace
- awareness of common microbiological, physical, chemical and allergenic 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
- typical corrective actions taken in work area
- other quality programs that adopt a CCP approach, including Threat Assessment Critical Control Points (TACCP) and Vulnerability Assessment Critical Control Points (VACCP) and how these plans apply to the workplace
- Food Standards Code and state/territory food and meat legislation, relevant to work role
- sections relevant to food safety included in the relevant Australian Standard
- traceability requirements relevant to the meat processed in work area

- personal protective clothing and footwear, clothing maintenance, laundering and storage requirements
- communication methods and techniques to convey information on meat safety and quality requirements to others in the workplace.

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 processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - monitoring and reporting systems
- specifications:
 - food safety and/or quality program for the work area that identifies CCPs, control measures and corrective actions
 - relevant Australian Standard
 - work instructions and/or SOPs
- relationships:
 - interactions with work team.

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>