



Australian Government

Assessment Requirements for AMPQUA303 Collect and prepare standard samples

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 collected and prepared standard samples for analysis on at least two separate occasions, including:

- used aseptic techniques
- followed workplace and regulatory requirements for sample collection and preparation
- labelled samples appropriately.

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:

- pathogens likely to occur in meat and meat processing environments
- procedures for collecting, handling and storing specimens according to laboratory procedures and legislative requirements
- use of aseptic techniques in collecting samples
- sterilisation techniques
- how sample collection is coordinated with workplace activities
- importance of obtaining representative samples, and how this can be achieved
- procedures for documenting all pertinent sample information in the required format
- relevant workplace health and safety requirements associated with samples hazards and workplace controls, including correct use of personal protective equipment (PPE)
- steps in preparing samples and sub-samples to comply with required procedures
- workplace procedures to recognise sampling equipment and, as required, maintain it in a sterile condition
- procedures for safe disposal of unwanted samples.

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:
 - PPE
 - sampling equipment
 - meat or meat product for sampling
- specifications:
 - sampling procedures
- relationships:
 - interactions with work team and supervisor.

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>