



Australian Government

AMPQUA303 Collect and prepare standard samples

Release: 1

AMPQUA303 Collect and prepare standard samples

Modification History

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

Application

This unit describes the skills and knowledge required to collect and prepare standard microbiological samples.

This unit applies to individuals who work in the meat industry who are required to collect samples for testing. This task may be carried out by supervisors, quality assurance officers or meat inspectors. Samples may be processed in-house or dispatched to external laboratories for testing.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

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>
1. Prepare for sample collection	1.1 Identify and confirm type of sample required prior to collection 1.2 Identify hazards and workplace controls associated with the sample

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Identify prescribed procedures to ensure representative sampling
2. Use aseptic techniques	2.1 Use specified personal protective equipment (PPE) 2.2 Prepare the work area for safe and effective sample transfer according to workplace health and safety standards 2.3 Select equipment and materials specified for the procedure 2.4 Ensure equipment is clean and sterilised to prevent contamination 2.5 Organise equipment to minimise contamination during sample collection and preparation
3. Perform sample collection	3.1 Collect samples according to workplace procedures 3.2 Preserve sample integrity throughout all aspects of sampling 3.3 Place samples in suitable containers, and label to clearly identify sample type, location, date and any other workplace-specific information 3.4 Recognise and report unusual or non-standard observations made during sampling 3.5 Maintain sampling equipment in clean, safe and sterile working order
4. Handle, store and dispatch samples	4.1 Record sample information according to workplace requirements 4.2 Where laboratories are used, store and preserve sample, and check sample label is clear and according to laboratory procedures 4.3 Dispatch sample, and store and preserve samples requiring analysis by external laboratories according to laboratory procedures 4.4 Dispose of unwanted samples according to workplace and hygiene standards

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
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Skill	Description
Reading	Follow standard procedures for collecting, handling and dispatching test samples
Oral communication	Interact with laboratory staff about test requirements, using industry terminology
Numeracy	Interpret test results

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA303 Collect and prepare standard samples	AMPR321 Collect and prepare standard samples	Unit code updated Performance Criteria clarified Element 2 added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPQUA303 Collect and prepare standard samples

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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 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

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