



Australian Government

AMPQUA304 Perform carcase Meat Hygiene Assessment

Release: 1

AMPQUA304 Perform carcass Meat Hygiene Assessment

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 monitor carcass hygiene, with a view to minimising physical or macro-contamination.

This unit applies to individuals who monitor carcass hygiene either on the slaughter or wild game processing floor, or performing a pre-boning carcass assessment at either integrated or independent boning rooms. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others, and they also contribute to problem-solving workplace issues.

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 work	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for task, and control associated risks

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 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.4 Ensure knife is sharp and ready for use 1.5 Identify approved sampling plan for sample size and frequency
2. Monitor carcase product	2.1 Select samples for assessment according to the approved sampling plan 2.2 Conduct assessment utilising appropriate facilities, lighting and time 2.3 Monitor carcasses for defects according to the agreed criteria and classification 2.4 Scan carcasses using the approved scanning lines 2.5 Record defects accurately using the correct forms or electronic system 2.6 Calculate defect ratings 2.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements 2.8 Monitor carcasses according to the workplace requirements for hygiene and sanitation, and regulatory requirements

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
Reading	Interpret work instructions and standard operating procedures (SOPs)
Writing	Record defects using paper-based and/or digital format

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA304 Perform carcase Meat Hygiene Assessment	AMPA3072 Perform carcase Meat Hygiene Assessment	Unit code updated Prerequisite removed Element 1 added Performance Criteria clarified 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 AMPQUA304 Perform carcass Meat Hygiene Assessment

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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 performed Meat Hygiene Assessment (MHA) of at least 10 carcasses, using the MHA program, including:

- identified defects
- determined defect ratings
- instigated corrective actions
- followed safe work procedures.

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 an MHA program
- regulatory and workplace requirements for monitoring carcass hygiene
- how carcass monitoring is to be undertaken
- how defects are detected, and types of defects to be identified on carcass product
- defect ratings for species or product
- levels of macro-contamination that are acceptable, marginal or unacceptable
- hygiene and sanitation requirements when monitoring product
- when and how corrective actions are to be taken in response to monitoring outcomes
- how the approved sample plan is implemented for product monitoring
- classification of defects
- workplace health and safety requirements when monitoring product
- safe work procedures for working with, sharpening and storing knives
- correct use of personal protective equipment (PPE) and clothing for using knives.

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 registered meat processing premises or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - MHA monitoring system
 - real animal carcasses
 - cleaning and sanitising equipment according to workplace requirements
 - PPE
- specifications:
 - workplace standard operating procedures and task-related documents
- timeframes:
 - within typical operating and production conditions for the workplace.

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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