



Australian Government

Assessment Requirements for AMPQUA306 Perform boning room Meat Hygiene Assessment

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 performed Meat Hygiene Assessment (MHA) checks in a boning room, on carton meat, on at least one occasion, including:

- identified defects and the associated relevant critical limits and specifications
- interpreted details of out-of-tolerance samples
- taken corrective actions where defect tolerances are exceeded
- followed safe work practices
- maintained hygiene and sanitation standards.

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 process monitoring program, and what is being monitored
- regulatory and workplace requirements for MHA monitoring
- purpose of the sampling plan and consequence of not following it
- sampling methods
- the consequences of microbiological contamination
- types of defects identified in carton meat
- tolerance levels
- procedures for reporting defects outside tolerance
- types of corrective actions to be taken
- 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
- workplace health and safety requirements when monitoring product, including correct use of personal protective equipment (PPE).

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

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>