



**Australian Government**

# **AMPQUA307 Perform offal Meat Hygiene Assessment**

**Release: 1**

# AMPQUA307 Perform offal 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 hygiene assessment of offal, in line with a Meat Hygiene Assessment (MHA) program, with a view to minimising physical or macro-contamination.

This unit applies to individuals who monitor offal hygiene either on the slaughter floor or in dedicated offal 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<br>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<br>1.4 Identify approved sampling plan for sample size and frequency                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| 2. Monitor offal                                 | 2.1 Select samples for assessment according to the approved sampling plan for sample size and frequency<br>2.2 Conduct assessment utilising appropriate facilities, lighting and time according to workplace health and safety standards<br>2.3 Conduct assessment according to workplace requirements<br>2.4 Monitor offal for defects according to agreed criteria and classification<br>2.5 Record defects accurately using the correct forms or electronic system<br>2.6 Identify levels for triggering corrective actions<br>2.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements<br>2.8 Monitor offal 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            | <ul style="list-style-type: none"> <li>Interpret work instructions and standard operating procedures (SOPs)</li> </ul>                             |
| Writing            | <ul style="list-style-type: none"> <li>Record defects using paper-based and/or digital format</li> </ul>                                           |
| Oral communication | <ul style="list-style-type: none"> <li>Liaise with supervisors who are responsible for implementing corrective actions</li> </ul>                  |
| Numeracy           | <ul style="list-style-type: none"> <li>Determine conformance levels expressed as percentages (%)</li> <li>Use conformity index formulae</li> </ul> |

## Unit Mapping Information

| Code and title<br>current version                     | Code and title<br>previous version                   | Comments                                                                                                                                                                                    | Equivalence status |
|-------------------------------------------------------|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| AMPQUA307<br>Perform offal Meat<br>Hygiene Assessment | AMPA3081 Perform<br>offal Meat Hygiene<br>Assessment | Unit code updated<br>Element 1 added<br>Performance Criteria<br>clarified<br>Foundation Skills added<br>Performance Evidence,<br>Knowledge Evidence and<br>Assessment Conditions<br>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 AMPQUA307 Perform offal 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) on offal from at least 10 animals, using the MHA program, including:

- identified defects
- determined defect ratings
- instigated corrective actions
- followed safe work procedures
- 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
- sampling methods
- the consequences of contamination
- how product monitoring is to be undertaken
- types of defects identified in offal products
- methods to determine compliance ratings
- 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 registered meat processing premises or an environment that accurately represents a real workplace
- resources, equipment and materials:
  - MHA monitoring system
  - offal for monitoring
  - 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.

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.

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