



Australian Government

Assessment Requirements for AMPQUA315 Maintain production records

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 maintained production records that include complexity in categories, for at least one processing area, including:

- accurately collected and recorded data for a processing area that covers at least one week of production
- generated reports and summaries to meet workplace and regulatory requirements
- 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:

- regulatory requirements for production reports in meat processing
- relevant security arrangements such as those from export controlling authority or workplace requirements
- workplace requirements and systems for tracking data and generating reports
- types, function and uses of the reports generated
- types of data recorded and maintained in a meat processing environment, including, for example, property and animal identification, harvester identification, vendor declarations, barcodes, temperature checks, weights, time and dates, processing data, sampling and test results
- possible shortcomings of recording data, and how to make corrections
- purposes of keeping production records, including traceability and biosecurity
- workplace health and safety procedures for work.

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:
 - meat processing data
 - data recording and monitoring systems
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality requirements.

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>