



Australian Government

Assessment Requirements for AMPQUA401 Support food safety and quality programs

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 facilitated at least one food safety or quality process in a meat processing premises or work area, including:

- assembled product and process inspection, test and other quality data in prescribed format
- determined and taken corrective and preventative action
- monitored critical control points (CCPs) and the accurate and timely recording of quality data
- monitored records and documentation for accuracy and compliance
- recorded and analysed monitoring data
- interpreted the results and trends of process monitoring
- prepared reports recommending improvements to processes and procedures
- calibrated equipment accurately and verified calibrations.

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 the workplace and employees to maintain food safety and quality systems
- purpose of the Hazard Analysis and Critical Control Points (HACCP) development and review process
- scope of the quality assurance system and food safety system to ensure requirements are met
- awareness of microbiological, physical, chemical and allergenic hazards related to meat handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- purpose of calibrating equipment

- typical samples taken in work area and the procedures for taking them
- critical limits for enterprise product or processes
- post-collection procedures for handling samples
- actual/potential problems that can occur if standard operating procedures (SOPs) or work instructions or their equivalent are non-existent or inaccurate
- document controls associated with procedural change
- the importance of record-keeping for food safety and traceability
- other quality programs that adopt a CCP approach, including Threat Assessment Critical Control Points (TACCP) and Vulnerability Assessment Critical Control Points (VACCP) and how these plans apply to the workplace
- food safety requirements of team members, and processes or strategies to manage.

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:
 - calibration standard, such as NATA certified thermometer, weights
 - reporting and monitoring systems
- specifications:
 - HACCP plan for the work area that identifies CCPs, control measures and corrective actions
- relationships:
 - interactions with work team.

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>