



Australian Government

Assessment Requirements for AMPQUA402 Maintain good manufacturing practice in meat processing

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 monitored and maintained good manufacturing practice (GMP) requirements for at least one meat processing activity, including:

- monitored the routine GMP practices of the team
- implemented and monitored hygiene and sanitation procedures
- identified GMP or hygiene and sanitation non-compliance issues
- participated in investigations of non-compliant issues as required
- identified actions to strengthen GMP compliance
- monitored the effectiveness of corrective actions.

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:

- the purpose of GMP as processes and procedures to prevent contamination of meat
- GMP as a regulatory concept, including regulatory obligations of employees, and the potential implications of non-compliance
- GMP practices that cover the workplace's meat processing activities
- hygiene and sanitation requirements included in the relevant *Australian Standard*
- legal requirement to produce food that is safe for human consumption
- Australian and other applicable regulatory frameworks relevant to the safe processing of food:
 - Food Standards Code, relevant to work role and products
 - state and territory Food Acts and their associated regulations
 - Hazard Analysis and Critical Control Points (HACCP) principles for the workplace
- employer and employee rights, responsibilities and obligations regarding hygiene and sanitation

- industry references to guide best practice management of hazards in food
- purpose of hygiene and sanitation monitoring
- root cause analysis procedures
- regulatory and commercial implications of inadequate control of hygiene and sanitation
- correct use of personal protective equipment (PPE)
- workplace processes and procedures to conduct a hygiene and sanitation investigation
- statutory requirements specific to the site of employment.

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:
 - PPE
 - reporting and monitoring systems
- specifications:
 - workplace procedures related to GMP, including hygiene and sanitation procedures and cleaning procedures
 - relevant Australian Standard
 - workplace reporting procedures
- 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>