



**Australian Government**

# **Assessment Requirements for AMPQUA404 Maintain a Meat Hygiene Assessment program**

**Release: 1**

# Assessment Requirements for AMPQUA404 Maintain a Meat Hygiene Assessment program

## 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 a Meat Hygiene Assessment (MHA) program to assess the physical condition of meat and the process controls in the production of the meat, on at least one occasion, including:

- identified defects according to the MHA program
- identified and resolved data inconsistencies
- monitored the process for conformity with the plant's Hazard Analysis and Critical Control Points (HACCP)-based quality assurance system according to the MHA program
- interpreted trends in product and process monitoring results
- instigated corrective and preventative actions
- provided relevant information to work colleagues to facilitate understanding of, and compliance with, the applicable standards and regulations.

## 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 related to MHA
- current MHA program guidelines
- purpose and requirements of an MHA program
- classification of defects
- when and how corrective actions should be taken in response to monitoring outcomes
- types and purposes of control charts
- purpose of trend charts
- what a trend is and why it is important when monitoring process and product
- how to undertake process compliance monitoring
- how to implement the approved sample plan for product monitoring

- sampling techniques
- purpose of the process conformity index
- types of defects to be identified in carcase, offal and carton product
- meat safety workplace health and safety requirements.

## 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 carcase, carton meat and/or offal
  - meat processing plant and equipment
  - recording systems
- specifications:
  - food safety program for the work area that identifies critical control points, control measures and corrective actions
  - quality policy, system and 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>