



Australian Government

AMPQUA405 Oversee compliance with Australian Standards for meat processing

Release: 1

AMPQUA405 Oversee compliance with Australian Standards for meat processing

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 oversee compliance with the relevant Australian Standards for meat processing in abattoirs, boning rooms, wild game meat processing premises, and smallgoods premises.

This unit is applicable to meat inspectors, supervisors and quality assurance personnel responsible for ensuring a meat processing premises complies with the relevant Australian Standards.

Some state/territory meat authorities will require competency in this unit to prove currency when meat inspectors who have been out of the industry for some time seek re-registration.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities, and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery.

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. Identify major regulatory requirements relevant to meat	1.1 Identify relevant legislation and its application to meat processing premises

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
processing premises supplying the domestic market	1.2 Identify relevant Australian Standards for meat processing 1.3 Identify the agency responsible for the enforcement of meat processing legislation 1.4 Identify the process for registration of a domestic meat processing premises 1.5 Identify the registration process for meat inspectors
2. Identify and describe requirements of the Australian Standard	2.1 Identify the nature of approved arrangements and prerequisite programs 2.2 Identify the meat inspection requirements of relevant Australian Standard 2.3 Identify the disposition requirements of relevant Australian Standard 2.4 Identify the requirements for reporting exotic or notifiable diseases
3. Identify government review and audit processes	3.1 Identify relevant government agencies regulating the meat industry at state level 3.2 Identify the review and audit processes used by agencies to ensure compliance with the Australian Standard
4. Oversee compliance with relevant Australian Standard	4.1 Participate in internal verification activities for compliance 4.2 Prepare for external review or audit against relevant Australian Standard 4.3 Manage external review or audit of compliance 4.4 Close out corrective action requests from external or internal audits 4.5 Provide feedback to staff about review outcomes

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
-------	-------------

Skill	Description
Learning	Demonstrate initiative and creativity in proposing solutions to corrective action requests
Reading	Interpret legislation, policy and industry guidelines for approved arrangements and prerequisite programs
Writing	Prepare audit reports using digital and/or paper-based formats
Oral communication	- Interact effectively and professionally with staff during audit - Provide relevant information to work colleagues to facilitate understanding of, and compliance with, the Australian Standards and associated regulations
Numeracy	Measure and monitor data related to process control

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA405 Oversee compliance with Australian Standards for meat processing	AMPA402 Oversee plant compliance with the Australian standards for meat processing	Unit code and title updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions 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 AMPQUA405 Oversee compliance with Australian Standards for meat processing

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 overseen compliance with relevant Australian Standards in a meat processing premises, including:

- identified key requirements of the relevant Australian Standards
- prepared for and managed audit of compliance with the relevant Australian Standards
- identified and resolved non-compliance issues
- contributed to the development of appropriate actions to close out corrective action requests.

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 legislation and regulations relevant to meat processing in their jurisdiction
- the key requirements of the *relevant Australian Standards*
- Commonwealth guidelines for Approved Arrangement – Meat
- requirements of Hazard Analysis and Critical Control Points (HACCP) programs
- livestock identification and traceability processes and procedures
- how to prepare for an internal or external audit
- meat industry data collection systems and reporting requirements
- how to close out corrective action requests from external or internal audits
- reporting requirements for emergency and notifiable diseases
- animal welfare standards and requirements of state/territory regulators.

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 an export or domestic meat processing premises or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - simulated breaches of compliance within meat processing premises
 - reporting and monitoring systems
- specifications:
 - relevant Australian Standards
 - food safety program and pre-requisite programs for the work area
- 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>