



Australian Government

Assessment Requirements for AMPQUA408 Contribute to meat processing premises design and construction processes

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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 contributed to the design and construction processes of at least one proposed meat processing premises, or an extension to existing premises, including:

- assessed the proposed site and plans for a meat processing premises, or an extension to existing premises, against regulatory requirements
- identified elements of production process design that demonstrate efficient, hygienic and practical production procedures for edible and inedible products
- identified relevant stakeholders to be consulted and the issues they may have
- analysed and assessed flow charts and plans relating to the design and construction of meat processing premises or an extension to existing premises
- prepared a feedback report.

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:

- relevant statutory requirements for design and construction of meat processing premises, or an extension to existing premises, to meet hygienic production, workplace health and safety, and animal welfare requirements
- regulatory bodies that oversee zoning, construction of meat processing facilities, environmental factors for site
- critical points in meat processing establishments that relate to design
- workflow requirements of a meat processing premises
- requirements of a future workforce for site.

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:
 - specified site
 - plans for meat processing premises, or an extension to existing premises, such as wild game processing premises, smallgoods premises, abattoirs, boning rooms, cold stores
- specifications:
 - relevant legislation and codes for jurisdiction.

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>