



Australian Government

AMPQUA417 Establish sampling program

Release: 1

AMPQUA417 Establish sampling program

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 establish a sampling program in a meat processing premises.

This unit applies to individuals who work in quality assurance or quality control roles in the meat processing industry. It may also apply to regulatory officers who audit the safety of meat.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

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. Establish a valid sampling plan	1.1 Recognise and use sampling tables from relevant Australian Standard 1.2 Determine scope and purpose of sampling 1.3 Identify the parameters to be measured

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Determine how performance will be measured 1.5 Plan for how and when samples will be taken 1.6 Determine sample size for valid assessment 1.7 Identify levels for triggering corrective actions
2. Implement a sampling plan	2.1 Conduct sampling according to identified sampling plan, using appropriate facilities 2.2 Use aseptic techniques 2.3 Record and monitor sampling data 2.4 Interpret and report outcomes of sampling to relevant personnel 2.5 Retain records in line with workplace and regulatory requirements

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
Reading	Interpret regulations and industry guidelines for establishing sampling programs
Writing	Record sampling data using paper-based and/or digital formats
Numeracy	Record and monitor sampling data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA417 Establish sampling program	AMPX421 Establish sampling program	Unit code updated Performance Criteria clarified	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Element 1 split into two Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	

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 AMPQUA417 Establish sampling 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 established at least one sampling program, including:

- planned sample collection in line with the workplace sampling program and the relevant Australian Standard
- used aseptic sampling techniques for micro-samples or swabs
- recorded and monitored sampling data
- interpreted and reported sampling data
- prepared sampling documents for archiving to workplace and regulatory requirements.

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:

- purpose of sampling programs and types of samples taken in a meat processing premises
- routine tests performed on meat or meat products at worksite
- critical limits for sampling program
- corrective actions should sampling be compromised
- corrective actions to be taken when critical limits are reached
- sampling methods
- aseptic techniques
- sampling equipment
- preparation and analysis of specimens or samples
- how to interpret sampling results
- requirements of *Australian Standard 1199.1-2003 Sampling procedures for inspection by attributes*, or its successor

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 products and/or meat processing equipment
 - sampling equipment
 - reporting and monitoring systems
- specifications:
 - quality policy, system and procedures
 - relevant Australian Standard.

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>