



Australian Government

Assessment Requirements for AMPQUA419 Monitor meat preservation process

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 a meat preservation process on at least three occasions, including:

- identified critical control points in the meat preservation process
- determined and implemented corrective actions
- interpreted monitoring data and identified out-of-specification performance or product
- ensured compliance with workplace and regulatory requirements.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a commercial meat preservation premises.

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 criteria for rejected, reprocessed or recalled product
- the process involved in preserving meat in own workplace
- critical aspects of meat safety and hygiene during the preservation process
- effects of microbial growth on meat
- types of samples taken to test for microbial growth
- microbiological threats to meat, including bacteria and some yeasts and moulds
- typical microbial contaminants to meat (*Escherichia coli*, *Salmonella campylobacter*, *Staphylococcus aureus*, and *Listeria monocytogenes*)
- relevant procedures for ensuring the preserved meat product is safe and fit for human consumption
- rejection and recall procedures
- the impact of the preservation process on product quality, including eating quality

- current regulatory requirements relating to the preservation of meat and meat products
- Food Standards Code in relation to meat preservation and site
- key requirements of relevant Australian Standard
- traceability requirements of meat and/or meat products processed at work 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 commercial meat preservation operation*
- resources:
 - *meat for preservation*
 - *preserving ingredients*
 - *record-keeping systems*
- specifications:
 - *product specifications*
 - *rejection and recall procedures*
 - *workplace policy and procedures for workplace health and safety, food safety and quality*
 - *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.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>