



Australian Government

Assessment Requirements for AMPQUA420 Monitor the production of processed meats and smallgoods

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 the production of processed meats and smallgoods on at least three separate occasions, including:

- ensured compliance with workplace health and safety and food safety requirements
- identified a range of production problems and implemented solutions.

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:

- awareness of microbiological, physical, chemical and allergenic hazards related to meat handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence
- relevant Australian Standard and regulatory requirements
- Food Standards Code in relation to product and site
- acceptable control methods for the hazards identified, and required corrective action when control requirements are not met
- typical samples taken in work area and the procedures for taking them
- requirements for chilling product
- the process involved in manufacturing smallgoods
- procedures required to ensure products are fit for human consumption and meet regulatory and quality requirements
- critical limits in the manufacture of smallgoods
- recall procedures, including notification of appropriate authorities
- recording procedures to ensure traceability of product.

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 workplace where processed meats and smallgoods are produced, or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - meat and ingredients for product
 - personal protective clothing and equipment
 - reporting and monitoring systems
- specifications:
 - product specifications
 - Hazard Analysis and Critical Control Points (HACCP) plan for the work area that identifies critical control points (CCPs), control measures and corrective actions
 - safe work procedures
 - relevant Australian Standard
 - Food Standards Code
- timeframes:
 - within typical operating and production conditions for the workplace.

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>