



Australian Government

AMPSS00035 Meat Hygiene Assessment (Process Monitoring) Skill Set

Release 1

AMPSS00035 Meat Hygiene Assessment (Process Monitoring) Skill Set

Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Description

This Skill Set describes the skills and knowledge to conduct a process monitoring Meat Hygiene Assessment in a meat processing plant.

Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment (Process Monitoring) Skill Set are drawn from AQF levels II and III in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 3 units of competency.

Unit Code	Unit Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR203	Comply with Quality Assurance and HACCP requirements
AMPA3073	Perform process monitoring for Meat Hygiene Assessment

Target Group

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who assesses operator compliance with work instructions and Standard Operating Procedures documented in the company's Approved Arrangement.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for conducting process monitoring Meat Hygiene Assessment in a meat processing plant.