



Australian Government

AMPSS00036 Meat Hygiene Assessment Officer Skill Set

Release 1

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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Description

This Skill Set describes the skills and knowledge to manage a Meat Hygiene Assessment program in a meat processing plant.

Pathways Information

The Units of Competency comprising the Meat Hygiene Assessment Officer Skill Set are drawn from AQF levels II and IV 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
AMPA401	Implement a Meat Hygiene Assessment program

Target Group

Typically the Meat Hygiene Assessment data is gathered by a company QA or regulatory officer who manages Meat Hygiene Assessment processes.

Suggested words for Statement of Attainment

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