



Australian Government

AMPSS00037 Meat Industry Microbiological Testing Skill Set

Release 2

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Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0. Updated unit codes.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Description

This skill set describes the skills and knowledge to conduct rapid tests for pathogens in meat processing laboratories as described in the Department of Agriculture's approved methods for microbiological testing of meat and meat products.

Applicant students would preferably have completed Certificate III in Meat Processing (General) which includes some of the Units required. Alternatively, applicant students will have substantial experience at a meat processing plant, including work in Quality Assurance (QA) or a laboratory, and have demonstrated skills commensurate with AQF III.

Pathways Information

These units of competency can provide credit towards:

- MSL40118 Certificate IV in Laboratory Techniques and
- MSL50118 Diploma of Laboratory Technology.

Qualifications from the vocational training and education sector articulate directly into tertiary qualifications, so advanced standing would be given towards a degree level qualification.

Licensing/Regulatory Information

No licensing or regulatory requirements apply to this skill set at the time of publication.

Skill Set Requirements

- MSL924003 Process and interpret data
- MSL925004 Analyse data and report results
- MSL933005 Maintain the laboratory/field workplace fit for purpose
- MSL933008 Perform calibration checks on equipment and assist with its maintenance
- MSL934007 Maintain and control stocks
- MSL935005 Authorise the issue of test results

- MSL935006 Assist in the maintenance of reference materials
- MSL953003 Receive and prepare samples for testing
- MSL973014 Prepare working solutions
- MSL973015 Prepare culture media
- MSL973016 Perform aseptic techniques
- MSL973019 Perform microscopic examination
- MSL974020 Perform food tests
- MSL974021 Perform biological procedures
- MSL975035 Perform microbiological tests

Target Group

This skill set is for meat industry laboratory workers who are required to perform rapid tests for pathogens as described in the Department of Agriculture approved methods for microbiological testing of meat and meat products.

Suggested words for Statement of Attainment

These competencies from the MSL Laboratory Operations Training Package Training Package meet the requirements for conducting rapid tests for pathogens in meat processing laboratories as described in the Department of Agriculture's approved methods for microbiological testing of meat and meat products.