



Australian Government

AMPSS00062 Food Processing Pest Control Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0

Description

This skill set addresses the skills and knowledge required to monitor and assess the effectiveness of an established pest control program in a food processing premises. It may include checking the work of contractors involved in administering a pest control program.

Pathways Information

These units of competency provide partial credit towards AMP30716 Certificate III in Meat Processing (Quality Assurance).

Licensing/Regulatory Information

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

However, state regulations governing the operation of enterprise pest control programs are different in every state, and trainers and assessors must reference state requirements when delivering this skill set.

Skill Set Requirements

- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR203 Comply with Quality Assurance and HACCP requirements
- AMPCOR204 Follow safe work policies and procedures
- AMPR314 Calculate and present statistical data in a meat enterprise
- AMPX230 Undertake pest control in a food processing establishment
- FBPTEC3002 Implement the pest prevention program

Target Group

This skill set is for Quality Assurance personnel who are responsible for monitoring the enterprise's pest control program within the Quality Assurance Plan.

Suggested words for Statement of Attainment

These competencies from the *AMP Australian Meat Processing Training Package* meet the industry requirements for monitoring a pest control program in a food processing premises.