



Australian Government

AMPX401 Monitor meat preservation process

Release: 1

AMPX401 Monitor meat preservation process

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to monitor the hygienic preservation of meat and ensure compliance with quality standards and regulatory requirements.

This unit is applicable to meat safety officers (inspectors) and Quality Assurance (QA) managers responsible for overseeing meat preservation.

All work is carried out to comply with product specifications, customer requirements and workplace procedures.

This unit applies to individuals who take responsibility for their own work and for the quality of the work of others within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

This unit must be delivered in the context of Australian meat processing standards and regulations.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Overview the meat preservation process	1.1 Identify and explain types of preservation processes used by the meat industry 1.2 Identify meat quality required for preservation processes according to customer and workplace requirements

Element	Performance criteria
	1.3 Prepare ingredients and equipment required for the preservation process according to product specifications, hygiene and sanitation, and safety requirements
2. Monitor the meat preservation process	2.1 Inspect and monitor product and process to ensure meat is preserved to specifications, health, hygiene and customer requirements 2.2 Regularly monitor equipment or processes involved in the preservation process at critical control points 2.3 Monitor and follow procedures to ensure quality and hygiene of products at all times 2.4 Implement procedures for rejecting, reprocessing and/or recall for products which do not meet specifications or hygiene requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMPS411C Monitor meat preservation process	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPX401 Monitor meat preservation process

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Performance Evidence

The candidate must monitor the meat preservation process on at least three separate occasions.

The candidate must demonstrate ability to:

- identify critical control points in the meat preservation process
- prepare ingredients and equipment required for the preservation process according to product specifications, hygiene and sanitation, and safety requirements
- apply relevant communication and mathematical skills
- maintain currency of knowledge through professional development and self-directed research
- determine and implement corrective action
- identify and apply relevant workplace health and safety requirements
- interpret monitoring data and identify out-of-specification performance or product
- monitor the preservation of meat to ensure compliance with workplace and regulatory requirements
- record monitoring information accurately
- report non-conformances to appropriate personnel

Knowledge Evidence

The candidate must demonstrate a broad factual, technical and theoretical knowledge of:

- the criteria for rejected, reprocessed or recalled product
- the process involved in preserving meat in own workplace
- critical aspects of meat safety and hygiene during the preservation process
- relevant procedures for ensuring the preserved meat product is safe and fit for human consumption
- rejection and recall procedures
- the impact of the preservation process on product quality, including eating quality
- current regulatory requirements relating to the preservation of meat and meat products
- the appropriate Australian Standard and regulatory requirements

Assessment Conditions

Competency must be demonstrated while monitoring a commercial meat preservation operation.

Assessment of application of reject and recall procedures may involve a simulated monitoring role for the trainee.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

All evidence must be collected in the context of current Australian meat industry standards and regulations.

Assessors must satisfy current standards for RTOs.

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