



Australian Government

AMPX402 Monitor and overview the production of processed meats and smallgoods

Release: 1

AMPX402 Monitor and overview the production of processed meats and smallgoods

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to monitor the production processes of smallgoods.

This unit is applicable to supervisors, Quality Assurance (QA) staff and regulatory officers overseeing the production of processed meat and smallgoods.

All work is carried out to comply with workplace and regulatory requirements.

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 industry 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 production of further processed meats and	1.1 Identify and explain the range of further processed meat products and smallgoods 1.2 Identify and explain the processing techniques involved in the

Element	Performance criteria
smallgoods	production of these products 1.3 Identify and explain the hygiene and sanitation and quality hazards associated with the production of these products 1.4 Identify and explain the regulatory requirements associated with the production of these products
2. Monitor the preparation of processing equipment and areas	2.1 Identify procedures for pre-operational equipment checks in accordance with workplace policies and procedures, and manufacturer's instructions 2.2 Ensure pre-operational checks and procedures are carried out in accordance with workplace and regulatory requirements
3. Monitor the production of smallgoods and further processed meat products	3.1 Identify ingredients by type and quality in accordance with product specifications and explain their function in the process 3.2 Identify types of meat, by-product, stock, additive, binder and spices selected in accordance with formulation specifications and regulatory requirements 3.3 Monitor handling techniques for ingredients to prevent contamination and ensure product quality and safety 3.4 Identify relevant processing equipment and explain operating procedures according to manufacturer and work specifications 3.5 Monitor relevant temperature, consistency, appearance and texture requirements monitored in accordance with product specifications and regulatory requirements 3.6 Monitor relevant processing area hygiene and sanitation requirements as specified in workplace procedures and regulatory requirements 3.7 Identify and assess against regulatory requirements the procedures for rejection, reprocessing and/or recall for products which do not meet specifications or hygiene and sanitation 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

MTMPS412C Monitor and overview the production of processed meats and smallgoods	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 AMPX402 Monitor and overview the production of processed meats and smallgoods

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Performance Evidence

The candidate must monitor the production of processed meats and smallgoods in the workplace on at least three separate occasions.

The candidate must:

- monitor production of processed meats and smallgoods to ensure compliance with workplace and regulatory requirements
- apply relevant communication and mathematical skills
- identify and apply relevant workplace health and safety requirements
- propose and implement solutions to a range of production problems

Knowledge Evidence

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

- hazards to the safe and hygienic manufacture of smallgoods
- options for chilling product
- the process involved in manufacturing smallgoods
- procedures required to ensure products are fit for human consumption and meet regulatory and quality requirements
- critical limits in the manufacture of smallgoods
- recall procedures, including notification of appropriate authorities
- the appropriate Australian Standard and regulatory requirements

Assessment Conditions

Competency must be demonstrated while monitoring the commercial production of processed meats and smallgoods.

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

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

Assessors must satisfy current standards for RTOs.

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