



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
---	---

Links

Companion Volume implementation guides are found in VETNet -

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