



Australian Government

AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)

Release: 1

AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to understand and manage the production processes for Uncooked Comminuted Fermented Meat (UCFM).

This unit is applicable to personnel responsible for the outcomes of the production processes of UCFM in a smallgoods processing operation.

This unit relates to the Australia New Zealand Food Standards Code, Standard 3.2.2 Food Safety Practices and General Requirements, Clause 3 Food handling - skills and knowledge, which states:

‘A food business must ensure that persons undertaking or supervising food handling operations have:

- (a) skills in food safety and food hygiene matters; and
 - (b) knowledge of food safety and food hygiene matters,
- commensurate with their work activities.’

All work is carried out to comply with product specifications, customer requirements, hygiene standards 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 and assessed 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

AMPCOR202 Apply hygiene and sanitation practices

AMPCOR404 Facilitate hygiene and sanitation performance

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. Identify microbiological hazards for UCFM products	1.1 Identify types of micro-organisms 1.2 Identify major threats to UCFM products 1.3 Identify types of bacteria that cause food poisoning and spoilage 1.4 Identify effects of bacterial contamination for food poisoning (impact on people) and food spoilage (shelf life) 1.5 Identify sources of bacterial contamination 1.6 Identify growth characteristics and requirements of bacteria
2. Identify chemical hazards for UCFM products	2.1 Identify chemical hazards which may affect UCFM products 2.2 Identify common sources of chemical hazards/contamination 2.3 Explain control methods which prevent chemical contamination including enterprise policies and relevant national programs (including residue testing) 2.4 Explain the impact of chemical residues on meat (including poisoning, tainting, rejections)
3. Identify physical hazards for UCFM products	3.1 Explain physical hazards which may affect meat 3.2 Identify common sources of physical hazards and/or contamination 3.3 Explain control methods to prevent contamination 3.4 Explain effects or impact of physical hazards on meat
4. Overview the production of UCFM products	4.1 Identify and explain the range of UCFM products 4.2 Identify and explain the processing techniques involved in producing UCFM 4.3 Identify and explain the hygiene and food safety hazards associated with the production of UCFM products 4.4 Identify and explain the regulatory requirements associated with the production of UCFM products
5. Monitor the preparation of processing equipment and areas	5.1 Identify procedures for pre-operational equipment checks in accordance with workplace policies and procedures, and manufacturer's instructions 5.2 Carry out and monitor pre-operational checks and procedures in accordance with workplace, food safety and regulatory requirements

Element	Performance criteria
6. Manage the production of UCFM and further processed products	6.1 Identify ingredients by type, quality and safety in accordance with product specifications and explain their functions 6.2 Identify types of meat, by-product, stock, additive, binder and spices selected in accordance with formulation specifications 6.3 Demonstrate handling requirements for ingredients (including starter culture) to prevent food safety hazards and ensure product quality and safety 6.4 Identify relevant processing equipment and explain operating procedures in accordance with manufacturer specifications 6.5 Describe relevant time, temperature and humidity requirements for fermentation, maturation and monitoring in accordance with product specifications, regulatory requirements and industry guidelines 6.6 Describe relevant consistency, appearance, texture and monitoring requirements in accordance with product specifications and regulatory requirements 6.7 Identify and assess procedures for rejecting, reprocessing and recalling products which fail to meet specifications or hygiene and sanitation requirements as measured against industry guidelines 6.8 Identify and monitor relevant processing area hygiene and sanitation requirements as specified in workplace procedures and regulatory requirements
7. Overview the implementation of the Approved Hazard Analysis Critical Control Point (HACCP) plan for the production of UCFM products	7.1 Identify Critical Control Points (CCPs) and control points for preventing and controlling bacterial contamination, including process controls and systems 7.2 Explain and implement control methods to prevent microbiological contamination 7.3 Identify critical limits for CCPs and implement monitoring processes 7.4 Describe validation requirements for critical limits of HACCP programs 7.5 Implement documented procedures which ensure out of control CCPs are brought back under control and affected products are suitably handled 7.6 Implement documented procedures to ensure the whole HACCP system is regularly audited and verified as working effectively 7.7 Keep all documents and records required for the system available, up-to-date and in use

Foundation Skills

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

Range of Conditions

UCFM products must include knowledge of:

- caccitona
- chorizo
- csabai
- landjaeger
- Lebanon Bologne
- mettwurst
- polnische
- salami
- some cabanossi
- summer sausage
- Teewurst

Unit Mapping Information

MTMPS414B Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)	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 AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)

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Performance Evidence

The candidate must display an understanding of and manage the production processes for UCFM. Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- apply relevant communication and mathematical skills
- maintain currency of knowledge and techniques through informal learning, regular professional development and personal research by using resources including the internet, industry journals, circulars from regulators and industry workshops
- demonstrate initiative and creativity in proposing solutions and contributing to the development of appropriate actions to resolve problems
- identify and apply relevant workplace health and safety and workplace requirements
- monitor production of UCFM to ensure compliance with workplace and regulatory requirements
- provide relevant information to work colleagues to facilitate understanding of, and compliance with the relevant Australian Standards and associated regulations
- use technology to access information, prepare reports, and to access and prepare relevant data

Knowledge Evidence

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

- process involved in manufacturing UCFM
- purpose of fermentation
- raw materials storage and selection requirements
- fermentation control criteria for pH
- fermentation speed control
- purpose of maturation and drying
- maturation and drying speed control
- impact of raw material on product quality and food safety

- water activity as a release criteria
- microbiological criteria in UCFM production and microbiological limits of UCFM, particularly the following significant microbial pathogens: enterohaemorrhagic Escherichia coli, Salmonella, enterotoxin of Staphylococcus aureus and Listeria monocytogenes
- physical hazards for UCFM products
- role of starter culture
- storage and handling requirements for starter culture
- product handling and release criteria
- impact of critical limits in a HACCP program for UCFM production
- procedures required to ensure products are fit for human consumption and meets regulatory, food safety and quality requirements
- implementation of the HACCP plan for the production of UCFM products

Assessment Conditions

Competency must be demonstrated through sustained performance over time, with an appropriate level of responsibility and authority under typical operating and production conditions for the enterprise.

The following methods of assessment must be used:

- assignment focusing on understanding and application of principles and theory to workplace operations
- third-party referee report of sustained performance at appropriate level of authority and responsibility
- workplace project with a focus on enterprise environment and conditions

Assessors must satisfy current standards for RTOs.

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