



Australian Government

Assessment Requirements for AMPX413 Manage and maintain a food safety plan

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must manage and maintain a food safety plan. Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- collect, monitor and interpret data to identify trends and non-conformance
- communicate with a range of stakeholders, including customers, to convey information about food safety requirements and programs
- determine and take corrective action
- identify and apply relevant workplace health and safety, regulatory and workplace requirements
- identify and review operations and practices for food safety improvement
- lead personnel and team in investigation of food safety incidents
- maintain currency of knowledge through independent research or professional development
- monitor records and documentation for accuracy and conformance
- respond to food safety incidents and implement food recall procedures as required
- review communication systems to minimise potential of misreporting and misunderstanding of food safety requirements, procedures and plans
- use a range of communication and team building strategies to gain team commitment to food safety
- use detailed product knowledge, including product characteristics and the requirements for safe preparation, processing, storage, handling, display, to monitor food safety
- use required problem-solving strategies when investigating non-conformance and reviewing the food safety system

Knowledge Evidence

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

- enterprise Standard Operating Procedures (SOPs) and their role in the food safety system

- enterprise monitoring procedures (including sampling, testing and maintaining required records and documents) and their purposes
- current technical and process knowledge for controlling hazards and improving the food safety system
- enterprise recall and traceability procedures
- food safety requirements and their importance to team members
- food safety risk assessment procedures
- Hazard Analysis Critical Control Point (HACCP) principles and the process for developing a food safety plan
- regulatory requirements that apply to the enterprise's food safety plan

Assessment Conditions

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

A minimum of three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs

Links

Companion Volume implementation guides are found in VETNet -

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