



**Australian Government**

# **Assessment Requirements for AMPX414**

## **Assess and evaluate meat industry requirements and processes**

**Release: 1**

# Assessment Requirements for AMPX414 Assess and evaluate meat industry requirements and processes

## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv1.0    | Initial release |

## Performance Evidence

The candidate must assess and evaluate meat industry requirements and processes. Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- describe the livestock production and marketing, and retailing systems for the meat industry
- document the sequence of operations for livestock slaughter and meat processing
- define processes for a range of meat smallgoods
- describe production factors influencing meat quality and safety
- comply with industry requirements in relation to hygiene, workplace health and safety and other work practices.
- analyse and interpret work instructions, Standard Operating Procedures (SOPs), safety and hygiene procedures, and other workplace documentation
- identify livestock
- locate, and interpret industry information
- distinguish between meat products and production processes
- identify personal hygiene and operational sanitation procedures
- apply sustainable work practices

## Knowledge Evidence

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

- factors which impact on meat safety and quality through the supply chain
- the main animal welfare issues associated with producing and processing animals for human consumption
- main markets for meat
- common causes and impact of contamination
- the relationship between food safety and market access
- the nature and structure of the Australian meat processing industry
- principles of Quality Assurance (QA) and traceability from paddock to retailer

- slaughtering and boning processes
- sources and nature of regulatory requirements that affect the meat processing industry
- nature and purpose of the AUS-MEAT and MSA programs
- customer requirements
- value adding of meat products

## **Assessment Conditions**

Assessment must occur in a real or simulated workplace where the candidate has access to:

- production process and related equipment, manufacturers' advice and operating procedures
- equipment and facilities for carrying out slaughtering of livestock and processing of primary cuts of meat.

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>