



Australian Government

MSL933007 Apply critical control point requirements

Release: 1

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Modification History

Release	Comments
Release 1	This version was released in <i>MSL Laboratory Operations Training Package Release 2.0</i>. Supersedes and equivalent to MSL933003 Apply critical control point requirements. Range of conditions removed. Assessment requirements amended.

Application

This unit of competency describes the skills and knowledge to monitor critical, quality and regulatory control points related to a person's work responsibilities. This unit of competency also covers support for ongoing improvement of the workplace hazard analysis and critical control points (HACCP) plan.

This unit of competency applies to production operators and laboratory assistants in the food processing and manufacturing sectors. Control points refer to those key points in a work process that must be monitored and controlled.

No licensing or certification requirements exist at the time of publication. However, regulations and/or external accreditation requirements for laboratory operations exist, so local requirements should be checked. Relevant legislation, industry standards and codes of practice within Australia must also be applied.

Pre-requisite Unit

Nil

Competency Field

Quality

Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

1 **Provide routine input to the**

1.1 Obtain information about control points in the manufacturing process

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

	HACCP plan	1.2	Locate control points for own work area responsibilities
		1.3	Perform relevant checks and inspections on materials and equipment to establish conformance to meet requirements
		1.4	Identify variations or common faults
		1.5	Record inspection results and report to appropriate personnel
2	Contribute to the continuous improvement of the HACCP plan	2.1	Recognise non-conformance to the HACCP plan
		2.2	Identify likely causes for non-conformance
		2.3	Record and report non-conformances to appropriate personnel
3	Maintain a safe work environment	3.1	Use established safe work practices and personal protective equipment (PPE) to ensure personal safety and that of other personnel
		3.2	Report potential hazards and/or maintenance issues in own work area to designated personnel
		3.3	Minimise the generation of waste and environmental impacts
		3.4	Dispose of waste in accordance with workplace procedures, relevant codes and regulations

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential to performance.

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

Unit Mapping Information

Equivalent to MSL933003 Apply critical control point requirements, Release 1.

Links

MSL Laboratory Operations Companion Volume Implementation Guide is available from VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5c63a03b-4a6b-4ae5-9560-1e3c5f462baa>

Assessment Requirements for MSL933007 Apply critical control point requirements

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Performance Evidence

There must be evidence the candidate has completed the tasks outlined in the elements and performance criteria of this unit, and:

- correctly and appropriately monitored the critical, quality and regulatory control points for 2 different processes in own work area.

Knowledge Evidence

There must be evidence the candidate has knowledge of:

- the seven principles of HACCP and relationship to food or pharmaceutical safety, benefits of HACCP and preliminary steps for HACCP
- HACCP plan contents, including:
 - critical control points and control limits
 - consequences of non-conforming products being identified
- products/materials typically handled by laboratory assistants:
 - raw materials, ingredients, food additives, adjuncts/process aids and finished products
 - consumables, such as chemicals
- layout of the workplace, divisions and laboratory
- organisational structure of the workplace
- lines of communication
- quality policy, procedures and responsibilities of job role
- workplace procedures associated with the candidate's regular technical duties
- equipment and instrument calibration requirements
- continuous improvement practices
- methods used to monitor each critical, quality and regulatory control point
- methods for systematically investigating and responding to problems

- awareness of environmental sustainability issues as they relate to the work task
- legal, ethical and work health and safety (WHS) requirements specific to the work task.

Assessment Conditions

Skills must have been demonstrated in the workplace or in a simulated environment that reflects workplace conditions and contingencies. The following conditions must be met for this unit:

- use of suitable facilities, equipment and resources, including:
 - quality manuals and procedures, HACCP plans and records
 - recording equipment
 - case studies to illustrate a range of HACCP issues.

Assessors must satisfy the NVR/AQTF mandatory competency requirements for assessors.

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