

### Modification history

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

AMPA417	Conduct an animal welfare audit of a meat processing plant
<b>Application</b>	<p>This unit describes the skills and knowledge required to conduct an audit of animal welfare prior of slaughter and an animal welfare audit of the slaughter process.</p> <p>This unit is for individuals who are employed to undertake animal welfare audits at a slaughtering establishment.</p> <p>It is anticipated that this unit will complement existing auditor training by providing animal welfare related information.</p> <p>Animal welfare audits conducted under this unit must be carried out in accordance with the Industry Animal Welfare Standards for Livestock Processing Establishments Preparing Meat for Human Consumption.</p> <p>This unit must be delivered in the context of Australian meat industry standards and regulations.</p> <p>No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	<p>AMPA416 Oversee humane handling of animals</p> <p>AMPX404 Conduct an internal audit of a documented program</p> <p>AMPA2006 Apply animal welfare and handling requirements</p>
<b>Unit Sector</b>	

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify relevant animal welfare regulations and standards	<p>1.1 Identify and interpret relevant regulations and legislation about animal welfare/cruelty</p> <p>1.2 Identify the responsibilities of business operators and personnel under relevant legislation</p> <p>1.3 Identify relevant animal welfare standards, voluntary codes of practice and quality systems</p> <p>1.4 Identify sections of acts, regulations, voluntary Codes of Practice or equivalent standards relevant to species being processed</p> <p>1.5 Identify relevant and applicable animal welfare measures for receipt, lairage, stunning and slaughtering during audit</p>
2. Audit the animal welfare component of an Approved Arrangement for compliance with regulatory and relevant standard requirements	<p>2.1 Audit Approved Arrangement or equivalent quality assurance systems for compliance with customer, commercial and regulatory requirements</p> <p>2.2 Identify and confirm that workplace procedures for livestock receipt, unloading, lairage, handling, restraining, stunning, slaughter, personnel training and animal welfare monitoring comply with relevant regulations and standards</p>

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
3. Audit transport and unloading arrangements for livestock	3.1 Check the establishment's Approved Arrangement to ensure that it incorporates procedures and practices that enable compliance with customer, corporate and regulatory requirements 3.2 Audit the unloading and receipt or ante-mortem inspection, sorting and yarding against workplace, customer, commercial and regulatory requirements 3.3 Identify facilities and equipment as operational, appropriately maintained and confirm their suitability for use
4. Audit management of livestock in lairage prior to slaughter	4.1 Assess inputs into the welfare of livestock in lairage against regulatory, customer and workplace requirements including facilities, handling practices, inspections, access to feed and water and pen density 4.2 Assess welfare of animals against pre-determined welfare measures
5. Audit treatment of sick/injured or uncooperative animals	5.1 Assess the handling of suspect, sick, injured or uncooperative stock against workplace and customer standards and regulatory requirements
6. Audit stunning of livestock	6.1 Review inputs into the stunning process including equipment maintenance, training and facilities for compliance with work place, standards and regulatory requirements 6.2 Assess effectiveness of restraint and stunning against workplace, customer and regulatory requirements 6.3 Assess monitoring of effective stunning by company personnel against workplace, customer and regulatory requirements
7. Audit slaughtering and shackling	7.1 Observe and assess exsanguination process for compliance with workplace and regulatory requirements 7.2 Assess bodies on the bleed chain for insensibility 7.3 Observe operators to ensure they are complying with workplace procedures including checking for an effective stun
8. Audit animal welfare monitoring, internal auditing, corrective and preventative action program	8.1 Review routine monitoring records for livestock handling, stunning and effective slaughter to ensure compliance with workplace, regulatory and customer requirements 8.2 Review internal audit records to assess control of animal welfare outcomes, including training of personnel 8.3 Assess effectiveness of preventative and corrective action programs
9. Audit contingency arrangements	9.1 Review and assess contingency plans for livestock emergencies against regulatory and standard requirements
10. Plan for an animal welfare audit	10.1 Interpret audit schedule and plan and organise the timely conduct of audit 10.2 Determine objectives, scope and criteria of audit according to workplace requirements 10.3 Assemble and brief audit team (if applicable), as required, for the objectives, scope and criteria of the audit 10.4 Notify those affected by and involved in the audit and document responsibilities according to workplace requirements 10.5 Notify stakeholders involved in an internal audit according to workplace requirements 10.6 Identify procedures, records and workplace documentation needed for the audit 10.7 Document evidence collection methods and sources to be used in the audit, including developing workplace checklists to workplace specifications 10.8 Conduct a document review prior to audit
11. Report outcomes of an animal welfare audit	11.1 Prepare an audit report, detailing areas of the program which were audited and findings against the audit criteria, including non-conformances, where applicable 11.2 Document objective evidence according to workplace standards 11.3 Keep records of audit process, objective evidence and findings in accordance with workplace and regulatory requirements 11.4 Report findings according to workplace requirements



**Foundation Skills**

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

**Unit Mapping Information**

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
AMPA417 Conduct an animal welfare audit of a meat processing plant	AMPA412 Conduct an animal welfare audit of a meat processing plant	Prerequisite units updated: MTMP2010A replaced with AMPA2006 AMPA411 Replaced with AMPA416 Units are equivalent	Equivalent unit

**Links**

Companion Volumes, including Implementation Guides, are available at VETNet:  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

<b>TITLE</b>	<b>Assessment requirements for AMPA417 Conduct an animal welfare audit of a meat processing plant</b>
<b>Performance Evidence</b>	
<p>The candidate must be observed throughout the process of conducting at least one complete animal welfare audit at a meat processing facility.</p> <p>The candidate must:</p> <ul style="list-style-type: none"> <li>• assess the welfare of livestock at receipt and in lairage</li> <li>• assess livestock handling against requirements during unloading and handling in the lead up to slaughter</li> <li>• assess the handling of sick/injured and uncooperative animals against workplace and regulatory requirements</li> <li>• make an assessment of effective restraint, stunning and humane slaughter of livestock</li> <li>• use of effective interpersonal skills in a range of contexts, including audit interview situations</li> <li>• comply with Workplace Health and Safety (WHS) requirements for working around livestock</li> <li>• read and interpret relevant legislation, regulations, standards and Codes of Practice</li> <li>• effectively record and communicate audit findings to relevant stakeholders.</li> </ul> <p>The candidate must explain and interpret a range of relevant animal welfare measures relevant to the audit situation.</p>	
<b>Knowledge Evidence</b>	
<p>The candidate must:</p> <ul style="list-style-type: none"> <li>• be able to locate, read and interpret relevant animal welfare and cruelty legislation (Acts) and regulations</li> <li>• have a working knowledge of relevant voluntary industry animal welfare standards for processing establishments</li> <li>• have a working knowledge of relevant codes of practice or equivalent animal welfare standards (underpinning the Acts)</li> </ul> <p>The candidate must demonstrate a broad factual, technical and theoretical knowledge of:</p> <ul style="list-style-type: none"> <li>• humane destruction and emergency slaughter arrangements</li> <li>• relevant measures of animal welfare</li> <li>• acceptable livestock handling techniques and measures</li> <li>• impact of stress during handling on the ultimate pH and quality of meat</li> <li>• WHS requirements for handling stock</li> <li>• regulatory and workplace requirements for animal welfare</li> <li>• regulatory requirements when dealing with sick and injured animals</li> <li>• requirements for contingency plans for dealing with animal-handling emergencies</li> </ul>	
<b>Assessment Conditions</b>	
<p>All evidence must be collected in the context of current Australian meat industry standards and regulations.</p> <p>A minimum of three different forms of evidence is required to demonstrate competency.</p> <p>This must include as a minimum:</p> <ul style="list-style-type: none"> <li>• written test or quiz</li> <li>• a complete onsite mock audit of animal welfare.</li> </ul> <p>Assessment must be conducted in a slaughtering establishment under real working conditions. Assessors must satisfy current standards for RTOs.</p>	
<b>Links</b>	<p>Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7</a></p>