Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPLDR405 | Oversee export requirements |
| --- | --- |
| Application | This unit describes the skills and knowledge required to understand and identify export requirements for an Australian meat processing premises.  This unit applies to those employed in a meat processing premises as government inspection staff, authorised officers, plant managers or quality assurance personnel. In this role, individuals take responsibility for their own work and for the quality of others’ work. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Leadership (LDR) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify export legislation | 1.1 Identify relevant legislation and describe its application to the food and meat processing workplace  1.2 Identify export control orders and explain their application according to customer specifications and work instructions  1.3 Access legislation on Electronic Legislation, Manuals and Essential References (ELMER) |
| 2. Apply importing country requirements | 2.1 Use ELMER to research export requirements  2.2 Access and apply information on importing country requirements  2.3 Perform specific importing country and export inspection procedures according to regulatory requirements and workplace requirements |
| 3. Identify the role of the federal export controlling authority | 3.1 Summarise the role of the export controlling authority  3.2 Identify the function of export controlling authority meat inspection staff  3.3 Identify the structure of the export controlling authority and the relevant chain of command |
| 4. Identify and communicate export arrangements | 4.1 Identify specific requirements for export controlling authority Approved Arrangement  4.2 Summarise export controlling authority review, monitoring and auditing requirements for Approved Arrangements  4.3 Present information on export requirements to staff  4.4 Interact effectively with personnel from export controlling authority |

| 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interpret requirements of export legislation and regulations |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPLDR405 Oversee export requirements | AMPX407 Oversee export requirements | Unit code updated  Performance Criteria clarified  Foundation Skills added  Performance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |

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

| TITLE | Assessment requirements for AMPLDR405 Oversee export requirements |
| --- | --- |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has overseen export requirements for a meat processing premises for a period of at least three months, including:   * accessed and researched legislation on the Electronic Legislation, Manuals and Essential References (ELMER) system and other relevant information systems * gathered, analysed and presented complex information to staff * identified orders relevant to specific operational situation * worked with export controlling authority personnel. | |

| Knowledge Evidence |
| --- |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * role and jurisdiction of export controlling authority * role and function of export controlling authority meat inspection staff * ante-mortem and post-mortem inspection procedures, relevant to species, for importing countries * procedures for condemnation in export works * main regulatory and legislative requirements for exporting product, and their application to meat processing * quality management systems operating, monitored and audited by export controlling authority in export works. |

| Assessment Conditions |
| --- |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * meat export legislation and regulations * access to ELMER * specifications: * programs approved by the export controlling authority quality policy, system and procedures * relationships: * interactions with work team and supervisor.   Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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