Modification history

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

| AMPQUA304 | Perform carcase Meat Hygiene Assessment |
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| Application | This unit describes the skills and knowledge required to monitor carcase hygiene, with a view to minimising physical or macro-contamination.  This unit applies to individuals who monitor carcase hygiene either on the slaughter or wild game processing floor, or performing a pre-boning carcase assessment at either integrated or independent boning rooms. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others, and they also contribute to problem-solving workplace issues.  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 | Quality Assurance (QUA) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Receive work instructions and clarify where required  1.2 Identify health, safety and food safety hazards for task, and control associated risks  1.3 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit  1.4 Ensure knife is sharp and ready for use  1.5 Identify approved sampling plan for sample size and frequency |
| 2. Monitor carcase product | 2.1 Select samples for assessment according to the approved sampling plan  2.2 Conduct assessment utilising appropriate facilities, lighting and time  2.3 Monitor carcases for defects according to the agreed criteria and classification  2.4 Scan carcases using the approved scanning lines  2.5 Record defects accurately using the correct forms or electronic system  2.6 Calculate defect ratings  2.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements  2.8 Monitor carcases according to the workplace requirements for hygiene and sanitation, and regulatory 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. | |
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| Skill | Description |
| Reading | * Interpret work instructions and standard operating procedures (SOPs) |
| Writing | * Record defects using paper-based and/or digital format |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA304 Perform carcase Meat Hygiene Assessment | AMPA3072 Perform carcase Meat Hygiene Assessment | Unit code updated  Prerequisite removed  Element 1 added  Performance Criteria clarified  Foundation Skills added  Performance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |

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| 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 AMPQUA304 Perform carcase Meat Hygiene Assessment |
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| 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 performed Meat Hygiene Assessment (MHA) of at least 10 carcases, using the MHA program, including:   * identified defects * determined defect ratings * instigated corrective actions * followed safe work procedures. | |

| Knowledge Evidence |
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| 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:   * purpose of an MHA program * regulatory and workplace requirements for monitoring carcase hygiene * how carcase monitoring is to be undertaken * how defects are detected, and types of defects to be identified on carcase product * defect ratings for species or product * levels of macro-contamination that are acceptable, marginal or unacceptable * hygiene and sanitation requirements when monitoring product * when and how corrective actions are to be taken in response to monitoring outcomes * how the approved sample plan is implemented for product monitoring * classification of defects * workplace health and safety requirements when monitoring product * safe work procedures for working with, sharpening and storing knives * correct use of personal protective equipment (PPE) and clothing for using knives. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a registered meat processing premises or an environment that accurately represents a real workplace * resources, equipment and materials: * MHA monitoring system * real animal carcases * cleaning and sanitising equipment according to workplace requirements * PPE * specifications: * workplace standard operating procedures and task-related documents * timeframes: * within typical operating and production conditions for the workplace.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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