Modification history

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

| AMPQUA3X2 | Monitor food safety and quality programs |
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| Application | This unit of competency describes the skills and knowledge required to provide a leadership role in supporting day-to-day implementation of the food safety and quality programs and procedures in a meat processing plant.  This unit applies to individuals who monitor and maintain quality and food safety programs, and who take corrective action in response to non-compliance.  All work must be carried out to comply with workplace procedures, in accordance with 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. Identify food safety and quality systems in workplace | 1.1 Identify the quality and food safety programs in place in own work area  1.2 Identify the purpose and elements of the quality and food safety systems  1.4 Identify regulatory requirements for food safety and quality relevant to work area |
| 2. Identify hazards and control points | 2.1 Identify hazards to food safety and quality for own work area  2.2 Identify CCPs for own work area according to workplace requirements  2.3 Identify systems that use critical control points (CCPs) as a way to control hazards  2.4 Identify Hazard Analysis Critical Control Points (HACCP) systems for work area |
| 3. Follow HACCP requirements | 3.1 Identify workplace requirements of the HACCP system for work area  3.2 Follow procedures to monitor CCPs and critical limits  3.2 Identify any deviation from procedures or critical limits, and report and address within level of responsibility  3.4 Take corrective actions according to workplace requirements  3.5 Record food safety and quality information |
| 4. Monitor food safety and quality in work area | 4.1 Confirm that procedures for controlling food safety hazards and risks are  communicated to others in the work area  4.2 Confirm process of monitoring CCPs to control hazards and risks is communicated to others in the work area  4.3 Monitor the work of others to ensure behaviour is consistent with workplace procedures that support food safety and quality  4.4 Identify opportunities for improving food safety and quality, and raise with relevant personnel |

| 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 requirements of food safety and quality programs * Interpret workplace food safety policies and procedures |
| Oral communication | * Interact effectively with team members about food safety and quality procedures |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA3X2 Monitor food safety and quality programs | Not applicable | The unit has been created to address a skill or task required by industry that is not covered by an existing unit | Newly created |

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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 AMPQUA3X2 Monitor food safety and quality programs |
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| Performance Evidence | |
| An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.  There must be evidence that the individual has effectively monitored food safety and quality programs in a meat processing workplace, on at least one occasion, including:   * monitored critical control points (CCPs) relevant to own work * complied with regulatory requirements * identified non-compliance, the cause of the non-compliance and the appropriate corrective action * monitored the work of others to ensure compliance with the food safety and quality program for work area. | |

| 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 Hazard Assessment Critical Control Point (HACCP) and quality programs * principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met * procedures and responsibilities for food safety and quality relevant to the workplace * awareness of common microbiological, physical, chemical and hazards related to meat handled in the work area, including the types of hazards likely to occur, the conditions under which they occur, possible consequences, and control methods to prevent occurrence * typical corrective actions taken in work area * other quality programs that adopt a CCP approach, including Threat Assessment Critical Control Point (TACCP) and Vulnerability Assessment Critical Control Point (VACCP) and how these plans apply to the workplace * Food Standards Code and its purpose, relevant to work role * state/territory food and meat legislation, relevant to workplace * traceability requirements relevant to the meat processed in work area * personal protective clothing and footwear, clothing maintenance, laundering and storage requirements * communication methods and techniques to convey information on meat safety and quality requirements to others in the workplace. |

| Assessment Conditions |
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| Assessment of skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated a meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment * monitoring and reporting systems * specifications: * food safety and/or quality program for the work area that identifies critical control points, control measures and corrective actions * work instructions and/or SOPs * relationships: * interactions with work team.   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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