Modification history

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

| AMPQUA4X1 | Facilitate and review food safety and quality programs |
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| Application | This unit describes the skills and knowledge required to oversee and review a Hazard Analysis Critical Control Point (HACCP)-based quality program. This unit is suitable for retailers, smallgoods producers, processors and food service establishments processing meat and meat products for domestic and export markets.  This unit applies to individuals who take responsibility for food safety and quality programs in environments where meat is processed.  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. Monitor food safety and quality in work area | 1.1 Identify regulatory basis for compliance with the workplace HACCP program  1.2 Confirm that standard operating procedures (SOPs) for controlling food safety hazards and risks are communicated to others in the work area  1.3 Confirm process of monitoring CCPs to control hazards and risks is communicated to others in the work area  1.4 Monitor the work of others to ensure behaviour is consistent with workplace procedures that support food safety and quality |
| 2. Monitor inspection and test records | 2.1 Identify control and critical control points in the HACCP program  2.2 Identify and implement appropriate procedures for monitoring products and processes  2.3 Identify critical limits and causes for product or process not conforming  2.4 Monitor inspection and test records to verify product quality and identify performance trends  2.5 Monitor sampling procedures and test results  2.6 Identify opportunities for improvements to procedures to reduce non-compliance |
| 3. Identify non-conforming product or processes | 3.1 Identify procedures for taking corrective actions  3.2 Monitor implementation of corrective and preventative measures to prevent recurrence  3.3 Identify processes or conditions which could result in a breach of meat safety procedures and require corrective actions |
| 4. Review and update work procedures | 4.1 Review work instructions and SOPs for accuracy, relevancy and sufficiency to prevent potential hazards  4.2 Identify improvements to SOPs to ensure any potential for non-compliance is controlled and any affected products are suitably handled  4.3 Make recommendations for revisions to work instructions and SOPs  4.4 Update SOPs with approval from management |
| 5. Validate and verify control measures | 5.1 Validate the control measures, including cleaning procedures, to ensure food safety hazards are controlled  5.2 Verify the revised procedures are suitable |
| 6. Implement revised work procedures to support ongoing improvements to HACCP program | 6.1 Ensure availability, currency and current usage of all documents and records required for system  6.2 Implement documented procedures as part of the routine cycle to revise, verify and validate HACCP program to ensure their ongoing relevancy to plant operations |

| 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 |
| Learning | * Use problem-solving skills to investigate non-conformance, and revise procedures where necessary |
| Reading | * Interpret food safety program * Interpret workplace food safety practices and procedures |
| Oral communication | * Interact effectively with team members about critical control monitoring |
| Numeracy | * Interpret sampling requirements and test results * Calculate yield and wastage to determine performance outcomes |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA4X1 Facilitate and review food safety and quality programs | AMPA405 Develop and implement Quality Assurance program for a rendering plant | Merged unit.  Updated unit code and title.  Elements and Performance Criteria reworked.  Foundation skills added.  Assessment requirements revised. | Not equivalent |
| AMPQUA4X1 Facilitate and review food safety and quality programs | AMPCOR402 Facilitate Quality Assurance Process | Merged unit.  Updated unit code and title.  Elements and Performance Criteria reworked.  Foundation skills added.  Assessment requirements revised. | Not equivalent |
| AMPQUA4X1 Facilitate and review food safety and quality programs | AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system | Merged unit.  Updated unit code and title.  Elements and Performance Criteria reworked.  Foundation skills added.  Assessment requirements revised. | Not equivalent |
| AMPQUA4X1 Facilitate and review food safety and quality programs | AMPX413 Manage and maintain a food safety plan | Merged unit.  Updated unit code and title.  Elements and Performance Criteria reworked.  Foundation skills added.  Assessment requirements 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 AMPQUA4X1 Facilitate and review food safety and quality programs |
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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 facilitated and reviewed at least one food safety or quality program in a meat processing facility, including:   * monitored critical control points (CCPs) * recorded and analysed monitoring data * verified and validated CCPs and critical limits. | |

| 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:   * regulatory requirements for the workplace and employees to maintain food safety and quality systems * procedures and responsibilities for food safety and quality relevant to the workplace * objectives of a HACCP-based quality assurance system * seven principles of HACCP: hazard analysis; critical control points; critical limits; critical control monitoring; corrective action; procedures; record keeping * awareness of 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 * the documentation required to support a HACCP-based quality system * the process for validating critical limits and CCPs * the role of pre-requisite programs in a HACCP-based program * purpose of calibrating equipment * workplace recall and traceability procedures * the importance of record keeping for food safety and traceability * actual/potential problems which can occur if SOPs or work instructions or their equivalent are non-existent or inaccurate * causes of variation and non-conformance and appropriate courses of action to rectify problems * sampling procedure and risks associated with samples and how to minimise them * critical limits for workplace product or processes * food safety requirements of team members and processes or strategies to manage. |

| 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 * reporting and monitoring systems * specifications: * HACCP program for the work area that identifies critical control points, control measures and corrective actions * 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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