Modification history

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

| AMPQUA4X17 | Establish sampling program |
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| Application | This unit describes the skills and knowledge required to establish a sampling program in a meat processing plant.  This unit applies to individuals who work in quality assurance or quality control roles in the meat processing industry. It may also apply to regulatory officers who audit the safety of meat.  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 |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Establish a valid sampling plan | 1.1 Recognise and use sampling tables from Australian Standard  1.2 Determine scope and purpose of sampling  1.3 Identify the parameters to be measured  1.4 Determine how performance will be measured  1.5 Plan for how and when samples will be taken  1.6 Determine sample size for valid assessment  1.7 Identify levels for triggering corrective actions |
| 2. Implement a sampling plan | 2.1 Conduct sampling according to identified sampling plan, using appropriate facilities  2.2 Use aseptic techniques  2.3 Record and monitor sampling data  2.4 Interpret and report outcomes of sampling to 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 regulations and industry guidelines for establishing sampling programs |
| Writing | * Record sampling data using paper-based and/or digital formats |
| Numeracy | * Record and monitor sampling data |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA4X17 Establish sampling program | AMPX421 Establish sampling program | Unit code updated.  Performance criteria clarified.  Element 1 split into two.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | 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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7%20) |

| TITLE | Assessment requirements for AMPQUA4X17 Establish sampling program |
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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 established at least one sampling program, including:   * planned sample collection in line with relevant Australian Standard * used aseptic sampling techniques for micro-samples or swabs * recorded and monitored sampling data. | |

| 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 sampling programs in meat industry * routine tests performed on meat or meat products at worksite * critical limits for sampling program * corrective actions to be taken when critical limits are reached * sampling methods * aseptic technique * sampling equipment * preparation and analysis of specimens or samples * requirements of relevant Australian Standard. |

| 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 meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * meat products * sampling equipment * reporting and monitoring systems * specifications: * quality policy, system and procedures * relevant Australian Standard.   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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