Modification history

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

| AMPMSY4X15 | Conduct post-mortem inspection in micro meat processing premises ­– Wild game |
| --- | --- |
| Application | This unit describes the skills and knowledge required to perform post-mortem inspection duties on wild game in micro meat processing premises, processing in accordance with the relevant Australian Standard.  This unit applies to individuals who carry out work as a meat inspector or a meat safety officer in a micro meat processing premises where meat is processed for the Australian domestic market.  For the purpose of this unit, a micro meat processing premises is defined by the controlling authority, and as a guide, as operating less than four days a week or with a small throughput for one or more species or employing fewer than five workers on the slaughter floor.  This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe.  Users must note that this unit will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, legislation and standards that apply to the workplace.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities. Users must check with the relevant regulatory authority before delivery. |
| Prerequisite Unit | Nil |
| Unit Sector | Meat Safety (MSY) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for post-mortem inspection | 1.1 Identify reasons for post-mortem inspection  1.2 Identify regulatory requirements associated with post-mortem inspection  1.3 Identify workplace health and safety hazards associated with post-mortem inspection and control risks, including using personal protective equipment (PPE)  1.4 Identify hygiene and sanitation requirements of post-mortem inspection |
| 2. Perform post-mortem inspection of wild game | 2.1 Follow procedures and regulatory requirements for post-mortem inspection of wild game  2.2 Follow hygiene and sanitary sequence requirements when performing post-mortem inspections  2.3 Detect and identify abnormalities  2.4 Identify any quality assurance issues of post-mortem inspection  2.5 Make disposition as a result of post-mortem inspection and take appropriate action |
| 3. Take samples to assist with identifying conditions | 3.1 Identify lesions and abnormal tissues that may indicate disease or condition  3.2 Collect pathological residue samples according to workplace procedures and dispatch for testing  3.3 Interpret test results  3.4 Retain carcases awaiting results according to workplace procedures |
| 4. Make disposition | 4.1 Demonstrate anatomical knowledge of carcase in the disposition process  4.2 Identify and detect common diseases and conditions responsible for abnormalities  4.3 Report common diseases and symptoms in line with workplace requirements  4.4 Make disposition in line with relevant Australian Standard |
| 5. Treat affected carcase | 5.1 Treat carcase in accordance with regulatory, hygiene and sanitation, and workplace health and safety requirements  5.2 Identify and describe procedures for retained carcase as set out workplace 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. | |
| --- | --- |
| Skill | Description |
| Reading | * Interpret regulatory requirements, procedures and standards |
| Writing | * Complete wild game carcase receival inspection reports * Complete condemnation documentation |
| Oral communication | * Interact effectively with those employed at slaughtering establishment |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPMSY4X15 Conduct post-mortem inspection in micro meat processing premises – Wild game | 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 |

|  |  |
| --- | --- |
| 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 AMPMSY4X14 Conduct post-mortem inspection in micro meat processing premises – Wild game |
| --- | --- |
| 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 conducted post-mortem inspection of wild game in a micro meat processing premises, including:   * performed at least 10 (?) post-mortem inspections of wild game for each species covered at the premises * adhered to regulatory requirements, including AS 4464:2007 Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption, or its successor * made correct dispositions for the common diseases and conditions found at post-mortem. | |

| 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:   * target market for the species being inspected and purpose of post-mortem inspections * key requirements of Australian Standards relevant to slaughtering of wild game * steps in post-mortem inspections * common abnormalities, diseases and conditions that affect targeted wild game species * common post-mortem dispositions * notifiable diseases that affect wild game within jurisdiction * humane and efficient slaughtering techniques including restraint, stunning and bleeding * workplace health and safety hazards and workplace requirements * equipment used for post-mortem inspections * role of equipment for meeting hygiene and sanitation and workplace requirements * correct technique for incision of parts and organs * sampling methods to test for diseases and conditions in carcase * types of specimens removed from wild game for testing * role of National Association of Testing Authorities (NATA) accredited laboratories * segregation requirements for suspect animals * the humane techniques used when shooting animals which can be seen at post-mortem * workplace procedures and regulatory requirements for: * post-mortem inspection of wild game * hygiene and sanitation * retaining carcases * identifying, collecting and submitting specimens * emergency and suspect slaughter * disposal of condemned carcase * reporting on post-mortem * the relevant registration processes and procedures for meat inspectors at their specific premises. |

| 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 slaughtering establishment * resources, equipment and materials: * wild game carcases * sampling equipment * specifications: * workplace standard operating procedures * relevant Australian Standards * regulatory requirements for site * relationships: * under the supervision of a meat inspector or veterinarian * timeframes: * post-mortem inspections must be performed at normal chain speed.   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 |