Modification history

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

AMPQUA4X4	Maintain a Meat Hygiene Assessment program
Application	Meat Hygiene Assessment describes the application of two monitoring systems – the first relates to process controls in the production of the meat and the second to the physical condition of meat. This unit describes the skills and knowledge required to implement all aspects of a product and process monitoring system in a slaughter premises and/or boning room. Process and product monitoring systems are mandatory in all meat industry export works and staff undertaking monitoring duties must be trained in using these assessment systems. This unit applies to individuals who undertake regulatory, quality assurance and supervisory work overseeing the implementation of a Meat Hygiene Assessment (MHA) program in a meat processing plant. 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.
Prerequisite Unit	AMPQUA3X4 Perform carcase Meat Hygiene Assessment AMPQUA3X5 Perform process monitoring for Meat Hygiene Assessment AMPQUA3X6 Perform boning room Meat Hygiene Assessment AMPQUA3X7 Perform offal Meat Hygiene Assessment
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. Monitor carcase product	1.1 Select samples for assessment according to approved sampling plan 1.2 Conduct assessment using appropriate facilities, lighting and time 1.3 Monitor products for defects according to agreed criteria and classification 1.4 Scan carcases using approved scanning lines 1.5 Record defects using correct forms or electronic system 1.6 Implement immediate corrective action for carcase defects 1.7 Monitor carcases according to workplace requirements for hygiene and sanitation, and workplace health and safety
2. Monitor offal and/or assess carton meat	2.1 Select samples for assessment according to approved sampling plan 2.2 Conduct assessment using appropriate facilities, lighting and time 2.3 Monitor offal and/or carton meat for defects according to agreed criteria and classification 2.4 Record defects using correct forms or electronic system 2.5 Identify levels for triggering corrective actions 2.6 Implement corrective action immediately for offal and/or carton meat 2.7 Monitor offal and/or carton meat according to workplace requirements for hygiene and sanitation, and workplace health and safety

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
3. Monitor process	3.1 Monitor process according to enterprise monitoring plan 3.2 Record results on appropriate process monitoring sheets 3.3 Rate process according to established criteria 3.4 Implement corrective action immediately for any process non-conformance 3.5 Calculate and record a conformity index after each process monitoring exercise 3.6 Monitor process according to workplace requirements for hygiene and sanitation, and workplace health and safety 3.7 Track results of process monitoring over time and reconcile with product monitoring outcomes
4. Analyse data gathered	4.1 Plot product and process monitoring results on simple trend charts 4.2 Plot product and process monitoring result on control charts 4.3 Interpret trends and take remedial or corrective actions as required
5. Implement MHA program	5.1 Prepare work instructions for monitoring activities 5.2 Communicate monitoring requirements to staff 5.3 Implement monitoring activities in meat processing workplace

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 regulations and guideline requirements for Meat Hygiene Assessment
Writing	• Record results of monitoring using digital and/or paper-based formats
Oral communication	• Communicate information to work colleagues to facilitate understanding of, and compliance with, the applicable standards and regulations
Numeracy	• Use formulae to develop a conformity index for monitoring processes • Use outcomes of conformity index to determine acceptable, marginal and unacceptable processing

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA4X4 Maintain a Meat Hygiene Assessment program	AMPA401 Implement a Meat Hygiene Assessment program	Unit sector code updated Prerequisites added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

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 AMPQUA4X4 Maintain a Meat Hygiene Assessment program

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 maintained a Meat Hygiene Assessment (MHA) program to assess the physical condition of meat and the process controls in the production of the meat, on at least one occasion, including:
- identified defects according to the MHA program
- identified and resolved data inconsistencies
- monitored the process for conformity with the plant's Hazard and Critical Control Point (HACCP)-based quality assurance (QA) system in accordance with the MHA program
- interpreted trends in product and process monitoring results
- instigated corrective and preventative actions
- provided relevant information to work colleagues to facilitate understanding of, and compliance with, the applicable standards and regulations.

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:
- regulatory requirements related to MHA
- current MHA program guidelines
- purpose and requirements of an MHA program
- classification of defects
- when and how corrective actions should be taken in response to monitoring outcomes
- types and purposes of control charts
- purpose of trend charts
- what a trend is and why it is important when monitoring process and product
- how to undertake process compliance monitoring
- how to implement the approved sample plan for product monitoring
- sampling techniques
- purpose of the process conformity index
- types of defects to be identified in carcase, offal and carton product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:
- physical conditions:
  - a meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - meat carcase, carton meat and/or offal
  - meat processing plant and equipment
  - recording systems
- specifications:
  - food safety program for the work area that identifies critical control points, control measures and corrective actions
  - quality policy, system and procedures
- 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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