

Modification history

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

AMPQUA4X2	Maintain good manufacturing practice in meat processing
Application	<p>This unit describes the skills and knowledge required to provide a leadership role in the day-to-day monitoring and maintenance of good manufacturing practice (GMP) standards, including hygiene and sanitation standards, in a meat processing premises.</p> <p>This unit applies to supervisors or those who oversee daily routines to ensure compliance with good manufacturing practice standards in meat processing activities such as slaughtering, wholesaling, smallgoods manufacturing and retailing.</p> <p>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.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Quality Assurance (QUA)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Interpret statutory and workplace requirements relating to GMP	1.1 Locate GMP information relevant to work area from current regulatory frameworks for processing meat 1.2 Locate sources of information relevant to work area relating to GMP compliance 1.3 Explain the requirement for regular routines to support compliance with GMP to other workers to assist their workplace performance
2. Monitor GMP performance	2.1 Confirm specific GMP requirements for work area 2.2 Monitor GMP activities in workplace to ensure they comply with workplace and statutory requirements 2.3 Ensure GMP records are maintained to meet reporting requirements
3. Monitor personal hygiene and conduct of team members	3.1 Ensure personal hygiene of work team meets GMP requirements 3.2 Monitor use and storage of personal protective equipment (PPE) according to GMP requirements and workplace procedures 3.3 Ensure personal movements within workplace comply with area entry and exit procedures
4. Respond to GMP problems	4.1 Investigate GMP issues using established processes and procedures to determine root cause 4.2 Identify possible corrective actions to eliminate root cause 4.3 Monitor effectiveness of recommended action arising from the investigation to ensure reinforcement and improved GMP performance
5. Evaluate results of microbiological testing	5.1 Analyse results of microbiological testing in terms of regulatory and workplace hygiene and sanitation requirements 5.2 Take corrective action in response to microbiological results when required by workplace and regulatory requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
6. Contribute to continuous improvement of GMP	6.1 Monitor effectiveness of corrective actions and control measures according to level of responsibility 6.2 Support and train others in the work area of GMP matters relevant to their work role 6.3 Report situations requiring action to improve GMP compliance as part of the continuous improvement process 6.4 Maintain workplace records and documents according to workplace procedures and GMP requirements

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret information about GMP compliance requirements in workplace documents
Writing	<ul style="list-style-type: none"> Record workplace information using digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none"> Interpret results of microbiological tests

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA4X2 Maintain good manufacturing practice in meat processing	AMPCOR404 Facilitate hygiene and sanitation performance	Unit redesigned for GMP, incorporating hygiene and sanitation	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 AMPQUA4X2 Maintain good manufacturing practice in meat processing
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has monitored and maintained good manufacturing practice (GMP) requirements for at least one meat processing activity, including:</p> <ul style="list-style-type: none"> • monitored the routine GMP practices of the team • implemented and monitored hygiene and sanitation procedures • identified GMP or hygiene and sanitation non-compliance issues • participated in investigations of non-compliant issues • identified actions to strengthen GMP compliance • monitored the effectiveness of corrective actions. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • the purpose of GMP as processes and procedures to prevent contamination of meat • GMP as a regulatory concept, including regulatory obligations of employees, and the potential implications of non-compliance • GMP practices that cover the meat processing chain • hygiene and sanitation requirements included in <i>Australian Standard 4696:2007 Hygienic production and transportation of meat and meat products for human consumption</i> • legal requirement to produce food that is safe for human consumption • Australian and other applicable regulatory frameworks relevant to the safe processing of food: <ul style="list-style-type: none"> • Food Standards Code, relevant to work role and products • state and territory Food Acts and their associated regulations • Hazard Analysis and Critical Control Point (HACCP) principles for the workplace • employer and employee rights, responsibilities and obligations regarding hygiene and sanitation • industry references to guide best practice management of hazards in food • purpose of hygiene and sanitation monitoring • root cause analysis procedures • regulatory and commercial implications of inadequate control of hygiene and sanitation • workplace processes and procedures to conduct a hygiene and sanitation investigation • statutory requirements specific to the site of employment. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a meat processing workplace or an environment that accurately represents workplace conditions • resources, equipment and materials: <ul style="list-style-type: none"> • personal protective clothing and equipment • reporting and monitoring systems • specifications: <ul style="list-style-type: none"> • workplace procedures related to GMP including hygiene and sanitation procedures and cleaning procedures • workplace reporting procedures • relationships: <ul style="list-style-type: none"> • interactions with work team. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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