

Modification history

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

AMPQUA3X2	Maintain food safety and quality programs
Application	<p>This unit of competency describes the skills and knowledge required to support the day-to-day implementation of the food safety and quality programs and procedures in a meat processing plant.</p> <p>This unit applies to individuals who monitor the food safety and quality programs, and who take corrective action in response to non-compliance.</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. Identify food safety and quality systems in workplace	1.1 Identify the quality and food safety programs in place in own work area 1.2 Identify the purpose and elements of the quality and food safety systems 1.3 Identify regulatory requirements for food safety and quality relevant to work area
2. Identify hazards and control points	2.1 Identify hazards to food safety and quality for own work area 2.2 Identify CCPs to control hazards for own work area according to workplace requirements 2.3 Identify Hazard Analysis Critical Control Points (HACCP) plan for own work area
3. Follow HACCP requirements	3.1 Identify workplace requirements of the HACCP system for work area 3.2 Follow procedures to monitor critical limits at CCPs 3.3 Identify any deviation from procedures or critical limits 3.4 Take corrective actions according to workplace requirements and within level of responsibility 3.5 Record food safety and quality information where required by food safety plan
4. Monitor food safety and quality in work area	4.1 Confirm that procedures for controlling food safety hazards and risks are communicated to others in the work area 4.2 Confirm process of monitoring CCPs to control hazards and risks is communicated to others in the work area 4.3 Identify opportunities for improving food safety and quality, and raise with relevant personnel

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 requirements of food safety and quality programs • Interpret workplace food safety policies and procedures
Oral communication	<ul style="list-style-type: none"> • Interact effectively with team members about food safety and quality procedures

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA3X2 Maintain food safety and quality programs	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
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TITLE	Assessment requirements for AMPQUA3X2 Maintain food safety and quality programs
Performance Evidence	
<p>An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.</p> <p>There must be evidence that the individual has effectively monitored food safety and quality programs in a meat processing workplace, on at least one occasion, including:</p> <ul style="list-style-type: none"> • observed and checked critical control points (CCPs) relevant to own work • complied with regulatory requirements • identified non-compliance, the cause of the non-compliance and taken the appropriate corrective action. 	
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"> • purpose of Hazard Assessment Critical Control Point (HACCP) and quality programs • principles of a critical control point (CCP) analyses approach to managing food safety, including identifying hazards that are likely to occur, establishing appropriate methods of control, and confirming that controls are met • procedures and responsibilities for food safety and quality relevant to the workplace • awareness of common microbiological, physical, chemical and allergenic 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 • typical corrective actions taken in work area • other quality programs that adopt a CCP approach, including Threat Assessment Critical Control Point (TACCP) and Vulnerability Assessment Critical Control Point (VACCP) and how these plans apply to the workplace • Food Standards Code and state/territory food and meat legislation, relevant to work role • sections relevant to food safety included in the <i>Australian Standard 4696:2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</i>, or its successor • traceability requirements relevant to the meat processed in work area • personal protective clothing and footwear, clothing maintenance, laundering and storage requirements • communication methods and techniques to convey information on meat safety and quality requirements to others in the workplace. 	
Assessment Conditions	
<p>Assessment of 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 • monitoring and reporting systems • specifications: <ul style="list-style-type: none"> • food safety and/or quality program for the work area that identifies critical control points, control measures and corrective actions • work instructions and/or SOPs • 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>	
Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

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