

**Modification history**

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

<b>AMPQUA4X20</b>	<b>Monitor the production of processed meats and smallgoods</b>
<b>Application</b>	<p>This unit describes the skills and knowledge required to monitor the production processes of smallgoods.</p> <p>This unit applies to supervisors, quality assurance (QA) staff and regulatory officers who oversee the production of processed meat and smallgoods. In this role, individuals who take responsibility for their own work and for the quality of the work of others within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.</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>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	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. Overview the production of further processed meats and smallgoods	1.1 Identify and explain the range of further processed meat products and smallgoods 1.2 Identify and explain the processing techniques involved in the production of these products 1.3 Identify and explain the hygiene and sanitation and quality hazards associated with the production of these products 1.4 Identify and explain the regulatory requirements associated with the production of these products
2. Monitor the preparation of processing equipment and areas	2.1 Identify workplace health and safety risks and address associated hazards 2.2 Identify procedures for pre-operational equipment checks in accordance with workplace policies and procedures, and manufacturer's instructions 2.3 Ensure pre-operational checks and procedures are carried out in accordance with 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>
3. Monitor the production of smallgoods and further processed meat products	3.1 Identify ingredients by type and quality in accordance with product specifications and explain their function in the process 3.2 Identify types of meat, by-product, stock, additive, binder and spices selected in accordance with formulation specifications and regulatory requirements 3.3 Monitor handling techniques for ingredients to prevent contamination and ensure product quality and safety 3.4 Monitor processing equipment to ensure optimal performance 3.5 Monitor temperature, consistency, appearance and texture of product in accordance with product specifications and regulatory requirements 3.6 Monitor processing area hygiene and sanitation requirements as specified in workplace procedures and regulatory requirements 3.7 Rectify problems with production as they arise 3.8 Assess products against regulatory requirements and procedures for rejection, reprocessing and/or recalling products that do not meet specifications or hygiene and sanitation requirements 3.9 Complete reports required by the workplace

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"> <li>Interpret workplace procedures, product and ingredient specifications and regulatory requirements for the production of processed meats and small goods</li> </ul>
Oral communication	<ul style="list-style-type: none"> <li>Interact effectively with team members about food safety and critical control point (CCP) monitoring</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Interpret gauges for temperature (°C) and time</li> <li>Monitor critical limits for processed meat and smallgoods</li> </ul>

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA4X20 Monitor the production of processed meats and smallgoods	AMPX402 Monitor and overview the production of processed meats and smallgoods	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Equivalent

Links	
	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="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</a>

<b>TITLE</b>	<b>Assessment requirements for AMPQUA4X20 Monitor the production of processed meats and smallgoods</b>
<b>Performance Evidence</b>	
<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 the production of processed meats and small goods on at least three separate occasions, including:</p> <ul style="list-style-type: none"> <li>ensured compliance with workplace health and safety and food safety requirements</li> <li>identified a range of production problems and implemented solutions.</li> </ul>	
<b>Knowledge Evidence</b>	
<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"> <li>awareness of 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</li> <li>relevant Australian Standard and regulatory requirements</li> <li>Food Standards Code in relation to product and site</li> <li>acceptable control methods for the hazards identified, and required corrective action when control requirements are not met</li> <li>typical samples taken in work area and the procedures for taking them</li> <li>requirements for chilling product</li> <li>the process involved in manufacturing smallgoods</li> <li>procedures required to ensure products are fit for human consumption and meet regulatory and quality requirements</li> <li>critical limits in the manufacture of smallgoods</li> <li>recall procedures, including notification of appropriate authorities</li> <li>recording procedures to ensure traceability of product.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>physical conditions: <ul style="list-style-type: none"> <li>skills must be demonstrated in a commercial workplace where processed meats and smallgoods are produced, or an environment that accurately represents workplace conditions</li> </ul> </li> <li>resources, equipment and materials: <ul style="list-style-type: none"> <li>meat and ingredients for product</li> <li>personal protective clothing and equipment</li> <li>reporting and monitoring systems</li> </ul> </li> <li>specifications: <ul style="list-style-type: none"> <li>product specifications</li> <li>Hazard and Critical Control Point (HACCP) plan for the work area that identifies critical control points (CCPs), control measures and corrective actions</li> <li>safe work procedures</li> </ul> </li> <li>timeframes: <ul style="list-style-type: none"> <li>within typical operating and production conditions for the workplace.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="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</a>