Modification history

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

AMPQUA4X1	Support food safety and quality programs
Application	This unit describes the skills and knowledge required to oversee a Hazard Analysis Critical Control Point (HACCP)-based food safety program. This unit is suitable for meat processors such as slaughtering, wholesaling, smallgoods manufacturing and retailing establishments. This unit applies to individuals who take responsibility for food safety and quality programs in environments where meat is processed, handled and stored. 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. No licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
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 food safety and quality in work area	1.1 Identify regulatory basis for compliance with the workplace food safety and quality program 1.2 Confirm that standard operating procedures (SOPs) for controlling food safety hazards and risks are communicated to others in the work area 1.3 Confirm process of monitoring critical control points (CCPs) to control hazards and risks is communicated to others in the work area 1.4 Review work instructions and SOPs for accuracy 1.5 Monitor implementation of work instructions and operating procedures
2. Monitor CCP records	2.1 Identify the CCPs in the HACCP program 2.2 Identify and implement appropriate procedures for monitoring CCPs 2.3 Identify critical limits and causes for product or process not conforming 2.4 Monitor CCP monitoring records to verify product quality and identify performance trends 2.5 Identify and report opportunities for improvements to procedures to reduce non-compliance
3. Identify non-conforming product or processes	3.1 Identify processes or conditions which could result in a breach of meat safety procedures and require corrective actions 3.2 Identify procedures for taking corrective actions 3.3 Monitor implementation of corrective and preventative measures to prevent recurrence 3.4 Identify process to update and distribute amended SOP
4. Review product samples and test results	4.1 Identify product sampling procedures 4.2 Identify post-collection procedures according to SOPs 4.3 Review and respond to test results in accordance with workplace requirements
5. Calculate yield, wastage and productivity indicators	5.1 Calculate yield, wastage and productivity measures to determine performance outcomes 5.2 Compare yield, wastage and productivity measures with targets to determine variations between actual and planned performance

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
6. Calculate calibration adjustments	6.1 Determine required adjustments to settings on calibration equipment, using standard mathematical concepts 6.2 Verify calibration calculation by checking the accuracy of the adjustment in the actual work performance

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
Learning	• Use problem-solving skills to investigate non-conformance
Reading	• Interpret food safety plan details • Interpret workplace food safety practices and procedures
Oral communication	• Interact effectively with team members about CCP monitoring
Numeracy	• Interpret sampling requirements and test results • Recognise trends in data • Calculate yield and wastage to determine performance outcomes • Present reports using primary and secondary data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA4X1 Support and review food safety and quality programs	AMPCOR402 Facilitate Quality Assurance Process	Updated unit code and title Elements and Performance Criteria reworked Foundation skills added Assessment requirements revised	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 AMPQUA4X1 Support food safety and quality programs

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 facilitated at least one food safety or quality process in a meat processing premises or work area, including:
- assembled product and process inspection, test and other quality data in prescribed format
- determined and taken corrective and preventative action
- monitored critical control points (CCPs) and the accurate and timely recording of quality data
- monitored records and documentation for accuracy and compliance
- recorded and analysed monitoring data
- interpreted the results and trends of process monitoring
- prepared reports recommending improvements to processes and procedures.

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 for the workplace and employees to maintain food safety and quality systems
- purpose of the Hazard Analysis Critical Control Point (HACCP) development and review process
- scope of the quality assurance system and food safety system to ensure requirements are met
- 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
- purpose of calibrating equipment
- typical samples taken in work area and the procedures for taking them
- critical limits for enterprise product or processes
- post-collection procedures for handling samples
- actual/potential problems that can occur if standard operating procedures (SOPs) or work instructions or their equivalent are non-existent or inaccurate
- document controls associated with procedural change
- the importance of record keeping for food safety and traceability
- 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 safety requirements of team members and processes or strategies to manage
- the importance of record keeping for traceability.

Assessment Conditions

Assessment of skills in this unit of competency must take place under the following conditions:
- physical conditions:
  - skills must be demonstrated in a meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - reporting and monitoring systems
- specifications:
  - HACCP plan for the work area that identifies CCPs, control measures and corrective actions
- 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.

Links	Companion Volumes, including Implementation Guides, are available at VETNet:

Assessment Conditions

	https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7