Modification history

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

AMPQUA4X19	Monitor meat preservation process
Application	This unit describes the skills and knowledge required to monitor the hygienic preservation of meat and ensure compliance with quality standards and regulatory requirements. This unit is applicable to meat safety officers or inspectors and quality assurance managers responsible for overseeing meat preservation. 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. Prepare for preserving meat	1.1 Identify and explain types of preservation processes used by the meat industry 1.2 Identify meat quality required for preservation processes according to customer and workplace requirements 1.3 Identify health, safety and food safety hazards for the preservation of meat and address associated risks 1.4 Prepare ingredients and equipment required for the preservation process according to product specifications, hygiene and sanitation, and safety requirements
2. Monitor meat preservation	2.1 Inspect and monitor product and process to ensure meat is preserved to specifications, health, hygiene and customer requirements 2.2 Regularly monitor equipment or processes involved in the preservation process at critical control points 2.3 Monitor and follow procedures to ensure quality and hygiene of products at all times 2.4 Implement procedures for rejecting, reprocessing and/or recall for products which do not meet specifications or hygiene requirements 2.5 Complete records of meat preservation

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	• Interprets regulatory information relevant to meat preservation • Access and interpret records for traceability
Writing	• Complete processing records using digital and/or paper based format
Numeracy	• Interprets gauges and scales for temperature (°C), weight (g, kg), time

Unit Mapping Information			
Code and title current version	**Code and title previous version**	**Comments**	**Equivalence status**
AMPQUA4X19 Monitor meat preservation process	AMPX401 Monitor meat preservation process	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: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7

TITLE	Assessment requirements for AMPQUA4X19 Monitor meat preservation process

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 monitored a meat preservation process on at least three occasions, including:
- identified critical control points in the meat preservation process
- determined and implemented corrective actions
- interpret monitoring data and identify out-of-specification performance or product
- ensured compliance with workplace and regulatory requirements.

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:
- the criteria for rejected, reprocessed or recalled product
- the process involved in preserving meat in own workplace
- critical aspects of meat safety and hygiene during the preservation process
- effects of microbial growth on meat
- types of samples taken to test for microbial growth
- microbiological threats to meat, including bacteria and some yeasts and moulds
- typical microbial contaminants to meat (Escherichia coli, Salmonella campylobacter, Staphylococcus aureus, and Listeria monocytogenes)
- relevant procedures for ensuring the preserved meat product is safe and fit for human consumption
- rejection and recall procedures
- the impact of the preservation process on product quality, including eating quality
- current regulatory requirements relating to the preservation of meat and meat products
- Food Standards Code in relation to meat preservation and site
- key requirements of *Australian Standard 4696:2007 Hygienic production and transportation of meat and meat products for human consumption,* or its successor
- traceability requirements of meat and/or meat products processed at work site*.*

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:
- physical conditions:
    - skills must be demonstrated in a commercial meat preservation operation
- resources:
    - meat for preservation
    - preserving ingredients
    - record-keeping systems
- specifications:
    - product specifications
    - rejection and recall procedures
    - workplace policy and procedures for workplace health and safety, food safety and quality.

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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