

Modification history

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

AMPQUA4X8	Contribute to meat processing premises design and construction processes
Application	<p>This describes the skills and knowledge required to assess the suitability of meat processing premises design and construction.</p> <p>This unit is applicable to individuals who review and approve meat processing premises designs. It is also applicable to individuals who are responsible for, or who may have an opportunity to contribute to, planning new meat processing premises or extensions to existing plants.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements are known to 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. Assess proposed site for a meat processing premises	1.1 Identify workplace production requirements 1.2 Assess site suitability for a meat processing premises in terms of regulatory requirements 1.3 Identify factors that will affect key stakeholders at and near the site
2. Assess the design and construction of a proposed meat processing premises	2.1 Identify and apply relevant regulations and importing country requirements, for the design and construction of a meat processing premises 2.2 Identify and apply all statutory and practical requirements for quality assurance, animal welfare, workplace health and safety, biosecurity, waste treatment, and hygiene and sanitation to the design 2.3 Assess yard design in terms of achieving safe, effective and efficient movement of stock 2.4 Assess design in terms of achieving effective and efficient product flow and separation of edible and inedible products 2.5 Assess design in terms of current and future capacity 2.6 Provide feedback to planning and development 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
Oral communication	<ul style="list-style-type: none"> Contribute productively to discussions about meat processing premises design Actively listen and clearly express ideas
Numeracy	<ul style="list-style-type: none"> Access and interpret flow charts and plans for meat processing premises design and construction

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA4X8 Contribute to meat processing premises design and construction processes	AMPA407 Contribute to abattoir design and construction processes	Unit sector 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
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TITLE	Assessment requirements for AMPQUA4X8 Contribute to meat processing premises design and construction processes
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 contributed to the design and construction processes of at least one proposed meat processing premises, including:</p> <ul style="list-style-type: none"> assessed the proposed site and plans for a meat processing premises against regulatory requirements identified elements of production process design that demonstrate efficient, hygienic and practical production procedures for edible and inedible products identified relevant stakeholders to be consulted and the issues they may have analysed and assessed flow charts and plans relating to the design and construction of meat processing plants prepared a feedback report. 	
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"> relevant statutory requirements for design and construction of meat processing premises s to meet hygienic production, workplace health and safety, and animal welfare requirements regulatory bodies that oversee zoning, construction of meat processing facilities, environmental factors for site critical points in meat processing establishments that relate to design work flow requirements of a meat processing premises requirements of a future workforce for site. 	
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"> specified site plans for meat processing premises such as abattoirs, boning rooms, cold stores specifications: <ul style="list-style-type: none"> relevant legislation and codes for jurisdiction. <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