Meat Processing, General, Quality and Safety Skills

Stakeholder Feedback Report - Drafts Available

February 2022

Draft qualifications, units of competency and skill sets for the Meat Processing, General, Quality and Safety Skills project were made available on the Skills Impact website for stakeholder review from 11 November 2021 to 31 January 2022, this period was extended to allow more time for stakeholder affected by COVID-19.

Feedback was received from a variety of stakeholders around the country via the Skills Impact Feedback Hub, at consultation webinars, via phone and email, as follows:

	ACT	NSW	NT	QLD	SA	TAS	VIC	WA	National
Government Federal									
Government State									■
Government Local									
Employer		■			■				
Peak Industry Body									■
IRC Representative									
Regulator									
Training Board								■	
Registered Training Organisation (RTO)		■		■	■		■		■
Union									
State Training Authority (STA)									
Other									■

Feedback received during this period has been positive, with multiple changes suggested by stakeholders to help meet the needs of the broad range of job roles covered by these qualifications and units. As a result of this feedback, some of the documents require significant changes. Therefore, an additional round of feedback is taking place on the qualifications and some of the units for four weeks, from 21 February to 21 March 2022. Below is a summary of the feedback raised on these documents and how these have been dealt with. This involves a consideration of the information provided, views of industry stakeholders and from people who are part of the Subject Matter Expert Working Group process. Resolutions are constructed to consider the needs and views of stakeholders to the extent possible, and to comply with the Standards for Training Package 2012. The resolutions may represent a compromise on one or more stakeholder views with the aim of a workable outcome for industry, State and Territory Training Authorities (STAs) and training providers.

Summaries of all feedback raised on Draft 1 and Draft 2 of the documents will be available during the Validation stage of the project. For a full breakdown of the documents available for feedback

during this additional phase, please visit the Skills Impact website for copies of the Draft 2 documents along with supporting documentation.

Acronyms - PC – Performance Criteria, PE – Performance Evidence, KE – Knowledge Evidence, AC – Assessment Conditions, SMEs – Subject Matter Experts, CVIG – Companion Volume Implementation Guide, AMP - Australian Meat Processing Training Package.

Qualifications

AMP30X22   Certificate III in Meat Processing

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Whilst I agree with 1229 in looking at this unit I find that its structure is poorly set up and does not reflect learning progression. I will make specific comments against this unit

Consideration and Proposed Resolution: Noted
Noted - thank you.

Core

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Good to see a food safety/HACCP unit in the core

Consideration and Proposed Resolution: Noted
Noted - thank you.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Good to see all AMP units here

Consideration and Proposed Resolution: Noted
Noted - thank you.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I feel there will be issues with Handle knives safely as a core unit in qualifications Food Services, Rendering, Smallgoods, Livestock and Packaging where students do not use knives as part of their role. Possibly move the unit to Group A - Meat Safety

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Handle knives safely removed from Certificate III in Meat Processing and added to Certificate III in Meat Safety Inspection.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I think Handle knives safely should be in A group. Therefore 4 core.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Qualifications have been separated, and the Certificate III in Meat Processing now has 4 core units.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Support 4 new core units for Certificate III qualifications.

Consideration and Proposed Resolution: Adopted
Noted - thank you.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
As per note 1229, making Handle knive safely a core will present a lot of issues as approximately 45% of our trainees never use a knife and are not allowed to use a knife.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Handle Knives safely included in core of draft Certificate III in Meat Safety Inspection and removed from core and placed in electives of draft Certificate III in Meat Processing.

The qualifications for Food Services, Rendering, Boners, Slicers, Smallgoods, Livestock and Packaging possibly need to be separate from the Meat Processing qualification - this issue will be addressed in a separate future project as part of the AMP Training Package review.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Why are there two food safety related units in the core. Instead of AMPQUA3X2 there should be a unit on GMP compliance. Also the word monitor is not appropriate in the titles for these core, it is using an industry word out of context

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Core units and the titles updated.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
As there is no prerequisite for Cert III, Handle Knives Safely must be a core subject for meat processing.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Mixed feedback was received for the location of Sharpen and handle knives safely. All feedback was considered by SMEs and Sharpen and handle knives safely included in core for draft Certificate III in Meat Safety Inspection and elective for draft Certificate III in Meat Processing, changes made available for second draft consultation.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
The core units you have suggested look ok to me. They are better than the last ones for sure (Cert II). The Handle knives safely – this really is a refresher as the 'Sharpening Knives' should be a Certificate II and should be taught as a safety component for all employees in the meat industry whether they are a trainee or not if they are required to use a knife – not like the 'Offal Room' where it is not necessary unless they are on a rotation schedule to other departments.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
Support the inclusion of handle knives safely as a pre-requisite where required rather then a core unit on the basis that many roles do not require knife use

Consideration and Proposed Resolution: Noted
Noted - thank you.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
I agree handling knife safely - sharpening knives, is not used in all units therefore not a core or prerequisite. This is a Cert II minimum and should be taught at the start of their meat processing career should they need to use a knife.
If anywhere put it in Meat Safety Cert III

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Sharpen and handle knives safely removed from core of Certificate III in Meat Processing and placed into the electives and added to core of Certificate III in Meat Safety Inspection.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
I am interested also on feedback stating that process workers don't have time for written reports or planning activities. This is something that needs to be discussed with peak Meat bodies as a critical factor in workforce attraction & retention. If businesses factored in sunk cost's due to absenteeism, constant recruitment expenses and production losses due to less staff then a 1-2 additional hours per week allocated to employees in those first 3 months could save money!! It's a difficult problem that has been occurring for a long time but has been really brought home with no overseas workforce to fill in the gaps.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
At AQF 3, it's important that workers have reasonable communication skills. The proposed new unit that did focus on teams has been updated to focus more closely on oral communication, reading (SOPs work instructions etc.) and writing (standard forms etc.).

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Interesting discussing around knives. Agree that perhaps it's not a core unit but do think it needs to be in elective streams that do require those skills as a unit if a student hasn't completed that unit previously or have the skills. If they have the skills or completed the unit previously they can credit transfer/RPL

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Mixed feedback was received for the location of Sharpen and handle knives safely. All feedback was considered by SMEs and Sharpen and handle knives safely included in core for draft Certificate III in Meat Safety Inspection and elective for draft Certificate III in Meat Processing, changes made available for second draft consultation.

General

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
HACCP and TACCP is important in these quals, as well as MSL unit and sampling and testing units.

Consideration and Proposed Resolution: Noted
Noted - thank you.

General Electives

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
I also think that potentially the FBPPPL3007 Support and mentor individuals and groups   is a similar & more relevant & up to date unit than perhaps the AMPX306 Provide coaching & AMPX307 Provide mentoring. It seems to have assessment conditions that may be easier to administer as well. Both of these need 3 different forms of assessment, demonstrate over time and or third party report. Just a suggestion. There is also MSMSUP382 Provide coaching/mentoring in the workplace training.gov.au - MSMSUP382 - Provide coaching/mentoring in the workplace (This unit is in a number of manufacturing & other qualifications), this may be better at Cert IV level?

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The three forms of evidence has been removed from the Assessment Conditions - good practice (and will be included in the CVIG) but units can't specify an assessment method, under the Standards. The coaching and mentoring units have been updated following up on specific research carried out in the meat industry about retention of workers. The split between coaching and mentoring suits some stakeholders.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
It would be good to include some sort of technology unit or interface operations unit particularly as over time systems will become more automated. TLIK2010 Use infotechnology devices in the workplace. MSMOPS212 Use organisation computers or data systems. MEM16008 Interact with computing

Consideration and Proposed Resolution: Adopted
Thank you for your feedback and suggestion. FBPOPR2068 Operate a process control interface has been added to the General Elective bank.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Great to see some of the FBP units included as they are already there and apply to AMP as well. Its easier from RTO perspective if they are listed in the training package

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Meat Safety

Organisation Type: State Government

Coverage: National

Stakeholder Comments:
AMPLSK3X1, people who work with game don't need this unit as the animals are brought are already dead

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit moved to Electives.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
put a AMPLSK3X1 humanely handle as a prerequisite to the non game ante and post-mortem units

Additonal Stakeholder Support: Other - National x 1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 returned as prerequisite to ante and post-mortem units (except game unit).

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Support splitting AMPA3119 and development of new unit to focus on diseases and conditions. I would not support splitting this unit to additional units. i.e. Bacterial diseases, parasitical diseases etc.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
This unit will not be applicable to students in game industry

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit moved to Electives.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Hanlde knives safely should be a core unit for Meat safety

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Sharpen and handle knives safely included in core of draft Certificate III in Meat Safety Inspection.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
As previously discussed, I do not support the amalgimation of Meat Safety into other qualifications for regulatory and overseas country risk reasons. I also have concerns that due to the enique nature of meat inspection could lead to RTOs being able to deliver this qualifcation whithout being suitably registered. This change suits a Government and not an industry agenda

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
The Meat Safety qualification has been separated to be stand alone.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
There are multiple issues with the performance and assessment criteria for these core units specifically relating to process workers who are generally in a physically skilled position and will not have opportunities to be providing written reports or planning team activities. The requirements should be achievable by the intended participants.
This will become even more apparent when the slaughtering, boning and packing specialisations are added

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The qualifications for Food Services, Rendering, Boners, Slicers, Smallgoods, Livestock and Packaging possibly need to be separate from the Meat Processing qualification - this issue will be addressed in a separate future project as part of the AMP Training Package review.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
The Cert III should not be mixed Meat Safety is Meat Safety not General or Leadership. There are specific roles in the Meat Industry and they should in my opinion be seperate roles.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Meat safety qualifications have been separated to be stand alone.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
Unsuitable to require the completion of a cert IV unit for the award of a cert III qualification.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Some units have had the AQF indicator revised to reflect the complexity of the work task.
The collection of units across the qualification reflect the entire job role - sometimes this requires drawing on units from different AQF levels. On balance, the AQF level of the majority of units should match the AQF level of the qualification.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Post Mortem is a Cert IV Meat Safety - quite a large unit and very intense. I do not agree to have these as part of the Cert III Meat Safety qualification. You are making it too hard on the trainees to complete Meat Safety Cert III. If they want to progress then they can pathway to Cert IV. I think this is unreasonable.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Agreed that these 'Ante and post-mortem units are very large.
They have been included in the Certificate III because the regulators recognise the Certificate III as the qualification required to work in domestic plants, where ante and post-mortem work is required.

Packaging Rules

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
16 units of competency seems to many. I would suggest 13 is more reflective of the competencies required for the vocational role. eg Meat Safety requires core (4) A (7) plus 3 more.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
The proposed Certificate III in Meat Safety Inspection revised to 11 units, Certificate III in Meat Processing is 15.

Stakeholder Comments:
16 units is the standard for a Cert III Qual, I agree.
Sharpen knives should be a pre requisite for any knife work not a core
Poor number of electives for boning room staff, i dont see how anyone can get a qualification?

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The qualifications for Food Services, Rendering, Boners, Slicers, Smallgoods, Livestock and Packaging possibly need to be separate from the Meat Processing qualification - this issue will be addressed in a separate future project as part of the AMP Training Package review.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
I do like that you can import up to 3 units as well just in case for specialised businesses.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Quality

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Also wondered if the FBPFSY3004 Participate in traceability activities unit from FBP is as optional unit in Group B Quality or General Group. Again trying to recognise potential for transferable skills and moving across various food/meat production sectors/enterprises to help attract people to the sector and showing diverse pathway options.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit added to General electives.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Not sure if the food unit FBPFSY3005 Control contaminants and allergens in food processing may be a better unit option for quality. As I understand from the Allergen Bureau there are many factors that can be contaminants and or cause allergens from what animals eat, equipment/facilities meat passes through, cleaning products used etc so into the future this may become more important.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPQUA3X3 swapped for FBPFSY3005 Control contaminants and allergens in food processing. AMPQUA3X3 (which was AMPA3071) proposed for deletion in Draft 2.

Qualifications

AMP40X22   Certificate IV in Meat Processing

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Occupational outcomes:-
·   There are QA Officers/Managers – so they are Quality Assurance
·   There are Supervisors – so they are Meat Processing General and or Leadership
There are different roles and they have to be defined not mixed and matched to be 'not-defined roles'

I think if there is a stream for Cert III and Cert IV then the Department of Agriculture will look at the qualification differently – are they really 'Meat Inspectors' under their understanding and requirements?

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Core

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Good to see a food safety/HACCP unit in the core

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I feel Handle knives safely should be in the mandatory group A
I feel that Assess effective stunning and bleeding should also be in the mandatory Group A.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Both units added to core of revised Meat Safety Inspection qualifications.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
 The core units for Certificate IV also seem reasonable

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
AMPQUA4X2: I like the new unit that is a stronger unit at level IV than the AMPCOR404

Consideration and Proposed Resolution: Noted
Noted - thank you.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Core units look good and seem to reflect or use similar language to those in food

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

General

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
HACCP and TACCP is important in these quals, as well as MSL unit and sampling and testing units.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
FBPPPL4002 Plan and coordinate production equipment maintenance

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Added to general elective bank.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
FBPTEC5002 Manage utilities and energy for a production process for Group B or Group D

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Added to general elective bank.

Leadership

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Cert IV Leadership in Meat Processing especially the trainers and supervisors on the production floor. They will feel more confident to communicate with the employees and the trainees. The supervisors have a very import role to play in the production area with everything going on. Teaching them Leadership and Management is vital I believe. They are all worth it! -

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Stakeholder Comments:
Not required this is covered in the Cert IV Leadership and Management

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The feedback received confirms that the Certificate IV in Leadership and Management is popular but not suitable for all in Meat Processing.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Suggest BSBLDR412 Communicate effectively as a workplace leader, AMPX412 Build productive and effective workplace relationships, BSBPEF402 Develop personal work priorities, BSBCUS402 Address customer needs and BSBPMG423 Apply project cost management techniques

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Suggested units added to Leadership specialisation, except for AMPX412 which has been updated and included in core, and BSBPMG423 already included.

Organisation Type: Training Board

Coverage: WA

Stakeholder Comments:
Yes, a Cert IV in Leadership (I would prefer 'production management') is clearly required. But meat inspectors (when doing meat inspection) are not involved in production management. There should be a 'stand-alone' Cert in Meat Safety for meat inspectors.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
The Meat Safety qualifications have been separated to stand alone.
Feedback from other stakeholders do not agree to the proposed title change to the Leadership specialisation.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
consider unit   FBPPPL3004 Lead work teams and groups and or FBPPPL4007 Manager Internal Audits. MSMSUP300 Identify and apply process improvements. MSS402080 Undertake root cause analysis. MSS405013 Facilitate holistic culture improvement in an organisation. BSBLDR521 Lead the development of diverse workforces. BSBHRM415 Coordinate recruitment and onboarding

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Units added to Leadership specialisation - FBPPPL4007, MSS405013, BSBLDR521 and BSBHRM415.
There's also the option to import 2 units from any other training package.

Organisation Type: Training Board

Coverage: WA

Stakeholder Comments:
There is clearly an overlap between leadership and quality – after all quality would be one of the goals of leadership/production. However, there are also standalone quality people. I am not sure whether there should be one or two qualifications/streams here. I suspect the Units are quite different.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The units are quite different - the quality units focus more on the process, food safety etc., and the leadership units focus more on people and interactions between people/HR.

Meat Safety

Organisation Type: State Government

Coverage: National

Stakeholder Comments:
AMPLSK3X1, people who work with game don't need this unit as the animals are brought in already dead

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 added back as a prerequisite to all ante and post-mortem units, except for the game unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
put a AMPLSK3X1 humanely handle as a prerequisite to the non game ante and post-mortem units

Additonal Stakeholder Support: Other - National x 1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 added back as a prerequisite to all ante and post-mortem units, except for the game unit.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Agree with reworking AMPA3119 and adding the new unit AMPMSY4X13

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
These units are the same as the units but different title as in Certificate III in meat processing (meat safety

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Same 'Ante and post-mortem' units at both levels - feedback has been that the work role is similar and regulators recognise the Certificate III for work in domestic plants and the Certificate IV for work in export plants.

Packaging Rules

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Suggest minimum 6 electives

Consideration and Proposed Resolution: Noted
Qualifications split and packaging rules revised for both. Draft Certificate IV in Meat Safety requires 4 electives and 7 core. Is that enough?

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
Propose using the term 'a minimum' rather than 'at least' throughout this document and the entire training package

Consideration and Proposed Resolution: Noted
Thank you for your feedback. Noted.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
the 5 is in green text which indicates it is explanatory?
Assume 5 is the correct minimum number for each elective group.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
In green in this instance because it could change if stakeholders don't agree. 5 is correct in Draft 1.
Qualifications split and revised for draft 2.

Quality Management

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
why is certificate IV called quality management

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Stakeholders provided feedback to say that the work in the 'Quality' space covers 'Quality assurance' and 'Quality control', so we have proposed 'Quality management' to capture the two areas. We are now seeking further feedback on the title.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Suggest AMPX312 Calculate carcase yield in a boning room, FBPAUD4004 Identify, evaluate and control food safety hazards, AMPX429 Develop and implement a TACCP and VACCP plan, AMPX422 Develop and implement work instructions and SOPs

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Suggested units added to Quality Management specialisation.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
Not sure if the FBPFST4009 Label foods according to legislative requirements may be useful (more for retail but wholesale)

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
A good suggestion for the retail qualifications, in future stages of the AMP Training Package review program.

Units of Competency

AMPAUD4X1   Conduct an animal welfare audit of a meat processing premises

Prerequisite

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Prerequisite – The removal of prerequisites is not supported
To be able to undertake this unit you need to have knowledge and skills in:
-         animal welfare
-         animal welfare monitoring systems
-         internal auditing
These are all covered in separate units and it would be unrealistic to cover all these topics in AMPAUD4X1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Prerequisites returned to unit:
AMPLSK2X1 Apply animal welfare and handling requirements
AMPLSK4X1 Oversee humane handling of animals
AMPQUA4X16 Conduct an internal audit of a documented program

Stakeholder Comments:
Agree with 115 - Adequate knowledge to underpin the ability to identify welfare outcomes is critical. Critical to have a pre requisite knowledge.
AMPA2006 Apply animal welfare and handling requirements
AMPA416 Oversee humane handling of animals
AMPX404 Conduct an internal audit of a documented program

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Prerequisites returned to unit.
AMPLSK2X1 Apply animal welfare and handling requirements
AMPLSK4X1 Oversee humane handling of animals
AMPQUA4X16 Conduct an internal audit of a documented program

Title

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Replace the word "plant" with the word "premises" in accordance with the Australian Standard

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated to replace 'plant' with 'premises'.

AMPCOM3X1   Communicate effectively at work

Stakeholder Comments:
FBPPPL2001 - Participate in work teams and groups??

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Good suggestion, FBPPPL2001 is similar, but coded as AQF2, and the issue about units imported into core from other training package remains.

Elements

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
E3: Difficult for cert III Slaughter persons, boners & slicers as they are just skilled people working on a processing line.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
E: Support 115's comments. workers in skilled roles are unlikely to have the opportunity to contribute to planning activities

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

Foundation Skills

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
This may not be relevant for all Cert III students

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

General

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I support unit and think the unit is achievable for our Certificate III students. I understand 115's concerns with element 2 but suggest we encourage them to contribute i.e. Toolbox meeting or even informally.

Consideration and Proposed Resolution: Noted
Thank you for your feedback. A lot of feedback to say the focus on teams not appropriate. Unit reworked to focus on communication at work.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Communication between all workers is crutial, everyone wants to be part of a team. They want to learn their role and be the best they can so they can learn more and have an opportunity to become a team leader if they so chose.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit reworked to focus on communication at work.

Performance Criteria

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
3.2 workers in skilled roles such as boning or slaughtering are unlikely to be collaborating with team members in other areas.
same for 4.1. this is not the role of process workers

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC2.1: On the production floor there is not a lot time for team activities. A lot of plants especially the smaller ones would not have an opportunity to do some off-the-job training which I think 'Activities' sounds like.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
 work in team of 3 members on 2 occasion – Difficult for cert III Slaughter persons, boners & slicers as they are just skilled people on a processing line and will be an issue for small operators.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit reworked to focus on communication at work.

AMPGAM3X2   Operate a wild game harvester vehicle

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 3: If we are going to be consistent should AS4841:2006 Hygienic Production of Pet Meat be added here? I note its a requirement in AMPGAM3X4

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AS4841:2006 added to KE dot point.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
  Operated as in Checked, loaded, Unloaded and cleaned.

Consideration and Proposed Resolution: Adopted
Thank you for your feebdack.
PE updated to include 'checked, loaded, unloaded and cleaned'.

AMPGAM3X3   Use firearms to safely and humanely harvest wild game

Application

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
How can an individual undertaking this unit have the necessary permit to harvest wild game when completing this qualification is a condition of applying for the permit? Chicken and egg

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'and the relevant state/territory permits to harvest wild game' removed from application.

Assessment Conditions

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Are we 'culling' or harvesting wild game?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AC dot point updated to replace 'culling' with 'harvesting'.

Elements

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
E3: Note: In the Wild Game Units there is not mention of the humane destruction of the young who are dependent on their mothers. Should this unit be changed to "Safe and humane harvesting of wild game animals". This will require an additional element eg 4. Euthanasia of dependant young

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 4 added: 4. Euthanise dependent young.
Title updated.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 2: prepared and handled

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE dot point updated.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 9: maintained and stowed or stored

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE dot point updated.

Title

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
change title to "Use a firearm to safely and humanely harvest wild game animals". The outcome for this unit does not need to reference the Animal Welfare Standard

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated to 'Use firearms to safely and humanely harvest wild game'.
(Draft title came from a stakeholder who requested that the Animal Welfare Standards referenced in title to reinforce that work is humane)

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
or 'Use firearms to Safely and humanely harvest Wild Game'

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated to 'Use firearms to safely and humanely harvest wild game'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Title – change to "operate a wild game harvester vehicle" in line with Australian standard

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated as suggested.

AMPLDR4X6   Foster a learning culture in a meat enterprise

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
we are currently using this, however, does not fit well.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders have requested it remains, unit has been retained and updated.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

USe MSM units

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders have requested it remains, unit has been retained and updated.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Have used this unit in leadership training in the past

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit to be retained and updated.

AMPLSK3X2   Assess cattle according to industry standards

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Recommend unit updated to current standards and title updated.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit updated in consultation with stakeholders.

AMPLSK3X3   Assess sheep and lambs according to industry standards

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Recommend unit updated to current standards and title updated.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit updated in consultation with stakeholders.

AMPMSY3X2   Recognise signs of emergency animal diseases

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Its important that the students understand the different actions to take for the different diseases i.e., the action taken for FMD is completely different than that taken for contagious pustular dermatitis or C bovis.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording of Performance Evidence and Knowledge Evidence updated.

Application

Organisation Type: Other

Coverage: National

Stakeholder Comments:
first paragraph: As a minimum the symptoms from the EADs listed below.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Diseases listed in unit application and Knowledge evidence.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 1a: not possible to demonstrate this in a processing plant. Its better to use the wording simulation or a project. to demonstrate this the EAD preparedness plan would need to be put in place requiring the closure of all processing.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AC updated to read: 'skills may be demonstrated in a meat processing workplace or an appropriately equipped training environment'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1a: It will be impractical to demonstrate identifying an emergency disease etc at a workplace. (these diseases rarely occur if at all in Australia) The use of images, scenarios etc would be appropriate. It would be ideal to relate the assessment to meat processing premises. An observation assessment would not be appropriate for this unit

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AC updated to read: 'skills may be demonstrated in a meat processing workplace or an appropriately equipped training environment'.

Knowledge Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
There needs to be more specificity about which diseases are covered in this unit (notifiable diseases/variations between states need to be considered).

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Specificity added to KE dot points.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
better to say access to the states list of notifiable diseases. All states are similar but arranged differently.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Specificity added to KE dot points.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 12: do these exist I've not seen any international arrangements

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point removed.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 11: state regulators

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to include state/territory regulators

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 12: Not sure what this means. Need to clarify.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point (reference to international arrangements) removed.

Performance Criteria

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC1.2: Foot and mouth disease (FMD)Bovine spongiform encephalitis, (BSE) tuberculosis, African Swine fever, contagious pustular dermatitis. AKA scabby mouth, ORF Cysticercus bovis.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to specific diseases included in Knowledge Evidence to ensure coverage.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC1.4: Symptoms from the above at least

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Diseases listed in application and Knowledge evidence
(listed above) added to PC1.4

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 6: not aware of any EADs for kangaroos except maybe screw worm fly.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to species removed from PE.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 12: state - they have the control responsibility

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to state/territory added throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
List animals but omits a number eg camels, llamas, poultry need to refer to Aust Standards. Should state "for at least two food animal" and delete reference to specific species

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to species removed.

Stakeholder Comments:
Difficult to do in one species plant

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE updated to include at least two EADs for one animal species. Assessment can also be simulated, as specified in the Assessment conditions. Supporting information about simulated assessments to be added to CVIG.

Title

Stakeholder Comments:
Suggest change title to Recognise signs of emergency animal diseases

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Title updated.

AMPMSY4X1   Perform ante and post-mortem inspection - Ovine and Caprine

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
delete reference to AAO as this relates to Export legislation and a person can be appointed as an Australian Authorised Officer to perform a number of duties other than meat inspection. This unit does not only apply to AAOs.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to AAO deleted from unit application.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
The Department of Agriculture has changed this name a couple of times. AAO - so maybe use the title 'Meat Inspector'

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to 'AAO' removed from unit application.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 4a: this is not always possible they have a policy of not being involved with training.
there should be an option for an RTO to do this function

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AC updated to read: 'under the supervision of a meat inspector or a suitably qualified supervisor'.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2d: Veterinary officers have a policy of not being envolved in this

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to read: '...to be verified by a suitably qualified supervisor '.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 4a: Correct description, the relationship must be a meat inspector or OPVO no other option for supervision.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Others have noted that this is particularly difficult in some situations.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 1a: Correct description, skills must be on slaughtering establishment. Does this also mean the assessor must be onsite?

Consideration and Proposed Resolution: Other
Thank you for your feedback.
It means the evidence must be collected in a slaughtering establishment. Assessor does not need to be onsite for the whole time, but should validate the evidence. Supporting information to be added to CVIG.

Foundation Skills

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Writing: and condemnation documentation

Consideration and Proposed Resolution: Adopted
Thank you for your feedback with
'and condemnation documentation' added to Writing.

Knowledge Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 16: most of these tests are done off plant in an approved laboratory. not a function of inspectors.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to read: 'types of specimens removed from lambs, sheep and/or goats for testing'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1: anatomy & physiology is already covered in AMPMSY3X1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Bullet point removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 20: Signs & symptoms of Emergency animal disease is covered in AMPMSY3X2

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Bullet point removed.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC1.3: This does not apply to domestic situation so the words "where applicable" should be included

Consideration and Proposed Resolution: Adopted
Thank you for your feedback and 'where applicable' added to PC1.3.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC's 2.3 & 2.4: Note AMPMSY3X1 covered common diseases such as arthritis, fever, jaundice etc but this clause relates to diseases common to the species such as CLA, pulpy kidney disease, foot rot etc.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Detail added to KE dot point:
'common diseases and conditions that affect lambs, sheep and/or goats, including Caseous lymphadenitis (CLA), pulpy kidney disease, foot rot and their symptoms'.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC 2.4 change to: Identify signs common emergency or notifiable diseases

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I think 2.1 and 1.4 are identical. Suggest delete 2.1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.1 deleted as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
4.3 word Health repeated.
Should Element 5 include 5.4 Make disposition as a result of pm inspection and take appropriate action. This would supports 7.4

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Repeated word 'health' deleted from PC4.3.
PC5.5 added as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
1.4 does apply to Victorian domestic meat inspectors.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC 1.3 updated to include 'where applicable'.

Performance Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2: This is almost impossible to achieve in small country establishments processing one or two days a week.
there should be an option for an RTO assessor to make a skills judgement based on observation.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
New unit developed for ante and post mortem inspection in micro plants - AMPMSY4X14.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Understand 1665 concerns however this is a crucial component of the training program to ensure student is capable to perform in domestic and export plants at various chain speeds.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
New unit developed for ante and post mortem inspection in micro plants - AMPMSY4X14.

Prerequisite

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Need to include AMPLSK3X1 as you cannot perform ante-mortem without skills & knowledge of handling animals humanely.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection added (back in) as prerequisite.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I believe this is correct (115) given AMPLSK3X1 is in the mandatory group A in packaging rules.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection added (back in) as prerequisite.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Update unit as per feedback in other ante and post-mortem units

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Updates actioned.

AMPMSY4X11 Perform ante and post-mortem inspection – Alpacas or Llamas

Organisation Type: Other

Coverage: National

Stakeholder Comments:
could be merged into one unit that addresses 'Ante and post-mortem for farmed game'
Perform ante and post-mortem inspection – Ratites
Perform ante and post-mortem inspection – Camels
Perform ante and post-mortem inspection – Rabbits
Perform ante and post-mortem inspection – Deer
Perform ante and post-mortem inspection– Alpacas or Llamas

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
This suggestion has been discussed amongst several stakeholders and there is a preference for retaining the individual species units to meet future needs.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Update unit as per feedback in other ante and post-mortem units

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Updates actioned.

Performance Criteria

Organisation Type: Other

Coverage: National

Stakeholder Comments:
new PC3.4 understand the role of the vertebral artery and its affect on insensibility

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
New PC3.4 added as suggested.

AMPMSY4X12 Perform ante and post-mortem inspection – Calves

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Calves are the young of a bovine or bubaline. However for meat inspection purposes a calf is animal with a dress weight of 50kgs or less. Different inspection procedures apply so there should be a statement that this units applies to calves less than 50kgs dressed weight.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Definition of calves, as less than 50kg dressed weight, added to unit application and assessment conditions.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2a: calves

Consideration and Proposed Resolution:
Thank you for your feedback.
'ratites' replaced with 'calves' throughout.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 2a & b: replace reference to ratites and replace with the word calves.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'ratites' replaced with 'calves' throughout.

Foundation Skills

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Writing: complete condemnation documentation

Consideration and Proposed Resolution:
Thank you for your feedback with
'and condemnation documentation' added to Writing.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1: anatomy & physiology is already covered in AMPMSY3X1

Consideration and Proposed Resolution:
Thank you for your feedback.
Bullet point removed from Knowledge Evidence.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 20: Signs & symptoms of Emergency animal disease is covered in AMPMSY3X2

Consideration and Proposed Resolution:
Thank you for your feedback.
Bullet point removed from Knowledge Evidence as suggested.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.3: Note AMPMSY3X1 covered common diseases such as arthritis, fever, jaundice etc but this clause relates to diseases common to the species.

Consideration and Proposed Resolution:
Thank you for your feedback.
Bullet point removed from Knowledge Evidence as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
2.1 and 1.4 are the same

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.1 removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Should we ad PM disposition statement to Element 5? Same as 2.7 but post mortem.

Consideration and Proposed Resolution:
Thank you for your feedback.
PC added: 5.5 Make disposition as a result of post-mortem inspection and take appropriate action.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Need to include AMPLSK3X1 as you cannot perform ante-mortem without skills & knowledge of handling animals humanely. (there are some very specific requirements for calves)

Consideration and Proposed Resolution:
Thank you for your feedback.
AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection added (back in) as prerequisite.

AMPMSY4X13 Recognise diseases and conditions during inspection of food animal

Organisation Type: Registered Training Organisation, Other

Coverage: National

Stakeholder Comments:
AMPMSY4x13 should have diseases and conditions seen at ante mortem as well as post mortem. The old package had a unit on emergency diseases of food animals AMPA 3131 I think its an important unit esp. for domestic inspectors with no Vet.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Recognising signs of emergency animal diseases at ante mortem as well as post mortem is covered by unit AMPA3131 - now coded AMPMSY3X2.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
One thing I think ought to be in the new unit on disease recognition is the Enhanced Abattoir Surveillance program. It is going to be a big part of the role of the Meat Inspector in the future. Some plants are already doing it.

In 2016 Biosecurity PIRSA put together a training manual titled Enhance Abattoir Surveillance and Ovine Johnes Disease Abattoir Surveillance.

It could be a stand alone unit or it could be expanded to cover more species.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Does LSL replace the Enhanced Abattoir Surveillance program?
The first draft of the unit included an element on LSL, but we received a lot of feedback to say not all abattoirs used it, so element removed and the following dot point added to the Knowledge Evidence of AMPMSY4X13: 'purpose of Livestock Data Link (LDL) and how information is uploaded to ensure timely sharing of carcase and animal disease information between processors and producers'.

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
refers to a list of animals but omits a number eg camels, llamas, poultry need to refer to Aust Standards. Delete the reference to specific species and just use the term "Food animal".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to species deleted.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
refers to meat for HC what about Pet food . Suggest adding "or pet food or condemned."

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'and/or pet consumption' added to unit application.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
I would leave this wording as is. the primary function of a meat inspector is to determine in meat is fit for human consumption. the disposition, in terms of disposal of unfit meat would be handled within the inspection unit. The legisltation says fit for human consumption. This wording should reflect that and not say safe for human consumption

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Application updated to include '... meat that is safe for human and/or pet consumption.'

Assessment Conditions

Stakeholder Comments:
Bullet 3d: If this is stated in the assessment conditions then any person who works at a plant that doesnt have access to LDL database will not be able to complete the course.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
All references to LDL removed from Elements, PCs and AC.
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
where the standards are listed specifically add in 'or its successor', export control rules 2021, animal welfare standards have been updated too.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Good point - 'or its successor' added in two places. This will also be noted in the CVIG.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 1a: This is un assessable, many of the diseases are exotic disease that don't exist in Australia. This is a theoretical unit. Eg in 10 years as a meat inspector I saw live fluke once. This sets an unachievable assessment situation

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to 'skills may be demonstrated in a meat processing workplace or an appropriately equipped training environment'.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 3b: Where on earth is an RTO or company going to get these from for every species. You put this in and ASQA will want to see it. This is extremely unrealistic, I have been teaching meat inspection for 20 years and never come across this

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Requirement for assessment is for one species and if available can be a model carcass.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 3d: Agree with 115 LDL must go

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 1a: This seems appropriate to me. It is possible to ask for samples from the workplace to be put aside (if you provide detail of when the assessment is going to occur) so there are opportunities for students to demonstrate competence in relation to disease identification.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The performance evidence can be simulated if required. The Assessment conditions specify "skills must be demonstrated in a meat processing workplace or an appropriately equipped training environment".

Elements

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
E2: should also apply to ante-mortem inspection as this unit should apply to ante and post mortem inspections.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Ante mortem added to Element 2 and PC2.1

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
E3: This whole element is an inspection function and belongs in the inspection units in element 13.
It is left field in terms of teaching and assessing within this unit. It also is not done in the majority of slaughter floors

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
E3: This needs to be added to our delivery. Its currently being done by the AAOs either paper based or using an iPad.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC.
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
E2: Agree with 115 that Ante-mortem must be included.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Ante mortem added to Element 2 and PC2.1.

Foundation Skills

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Oral communication: refers to anatomy & physiology - needs to reference diseases & conditions

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Oral communication dot point updated.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
communication with Labs, never done that, please remove.

Additonal Stakeholder Support: RTO - QLD x 1, RTO - WA x 1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Oral communication dot point removed.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
 Bullet 7: – what about sight/vision

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'sight' added to KE dot point.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 9: LDL is not applicable to all industries. Small slaughter houses & game processing establishments do not use LDL.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 7: Agree with 115 sight/visual

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'sight' added to KE dot point.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 9: Agree with 115

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 9: We need to include this in our training.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Specific references to LDL removed because they are not applicable in all situations.
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 8: in particular dispositions schedule 3

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Schedule 3 added to dot point as suggested.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 3: I'm going to recommend this be changed to signs of benign and malignant neoplasms in food animals (causes are mostly unknown)

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated as suggested.

Performance Criteria

Stakeholder Comments:
PC 3.2: Some small processing sheds do not do this. It is okay for large processing plants but this will put the little guys at a disadvantage

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
All references to LDL removed from Elements, PCs and AC.
PC 2.3 added: Identify how information about animal diseases and conditions is communicated to producer.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC3.2: not all abattoirs use LDL. Small slaughter houses & game processing establishments do not.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to LDL removed from Elements, PCs and AC
PC 2.3 added

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC1.6: There is a work instruction by DOA (attached) that outlines what to do for the disposing of condemned animals at antemortem (denaturing) we give our students copies of the work instruction but the training resource needs to include the procedures or at least have it as an attachment.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'denaturing animals condemned at ante mortem' added to the list of workplace procedures and regulatory requirements that the candidate needs to know about. Reference not made to specific work instruction because it relates to export plants, and because this unit covers domestic plants as well.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
List animals but omits a number eg camels, llamas poultry need to refer to Aust Standards. Should state "for at least one food animal" and delete reference to specific species

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to species removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 9: This is an impractical requirement because the animals the student is inspecting at the time of the assessments may be disease free. I would expect student to identify all diseases & conditions present during the assessments.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE dot points removed.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 9: Agree with 115 in relation to 3 diseases

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE updated to remove requirement to identify real disease/conditions.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
The title is out of sinc with the unit.
It should say Recognise say Recognise diseases and abnormalities during inspection of food animals

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated to 'Recognise diseases and conditions during inspection of food animals'.

AMPMSY4X16   Raise and validate requests for export permits and Meat Transfer Certificates

Organisation Type: Other

Coverage: National

Stakeholder Comments:
unit is important

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit to be retained.

Coverage: QLD

Stakeholder Comments:
Support deletion.
After all of the previous "necessity" for individuals to complete this unit - I am surprised, however, rarely undertaken.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders have requested it remains, unit has been retained and updated.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

Many RTOs are not capable of delivering this unit. We have developed recently as an online unit and have already received two enrolments without marketing. It is essential on any export meat works to have a training pathway for this unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit has been updated and retained.

AMPMSY4X2   Perform ante and post-mortem inspection – Bovine

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Calves are the young of a bovine or bubaline. However for meat inspection purposes a calf is animal with a dress weight of 50kgs or less. Different inspection procedures apply so there should be a statement that this units applies to calves greater than 50kgs dressed weight.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Calves in this unit defined as more than 50kg dressed weight - added to unit application and assessment conditions.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I have a view that calves, AS4696:2007 definition not > 50kg dressed, should be referenced here as this allows the student to be assessed in all bovine categories and not have complete the additional AM & PM Calves unit. The AM & PM Calves unit provides for students in an ovine plant that does calves in the season.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Calves in this unit defined as more than 50kg dressed weight - added to unit application and assessment conditions.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2d: they have a policy of not doing this

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Condition updated for diary to be verified by a suitably qualified supervisor.

Elements

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Should Element 5 state Make disposition as a result of pm inspection and take corrective action

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC 5.5 added as suggested.

Knowledge Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 19: calves

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Calves added throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1: anatomy & physiology is already covered in AMPMSY3X1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 20: Signs & symptoms of Emergency animal disease is covered in AMPMSY3X2

Consideration and Proposed Resolution:
Thank you for your feedback.
Bullet point removed.

Performance Criteria

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC3.1: include calves

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Calves added throughout unit.
Note: Calves in this unit defined as more than 50kg dressed weight.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
PC1.4: include calves in all species referenced

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Calves added throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.3: If each individual species unit requires you to know about conditions/diseases and abnormalities do we really need a new unit based on exactly that.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.3 updated to read:'Detect signs of common emergency or notifiable diseases' (and dot point removed from Knowledge Evidence).

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.4 The emergency disease unit is a unit that must be completed so element 2.4 is not necessary because it has already been assessed

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.4 updated to read 'Report any identified conditions or diseases according to regulatory and workplace requirements' (and dot point removed from Knowledge Evidence).

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.3: Note AMPMSY3X1 covered common diseases such as arthritis, fever, jaundice etc but this clause relates to diseases common to the species such as Actinobacillosis, Actinomycosis, tick fever etc.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Actinobacillosis, Actinomycosis, tick fever added to Knowledge Evidence.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC1.2: Typo

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Typo corrected.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
2.1 and 1.5 are identical. Should we remove 2.1?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.1 removed.

Performance Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2: needs to be an option for small plants only processing one or two days a week. the RTO assessor should be able to make a competency judjement.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
New unit developed for ante and post mortem inspection in micro plants - AMPMSY4X14.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 2: Very important to maintain the 100 hours supervised inspection to ensure competence across different establishments at different chain speeds.

Consideration and Proposed Resolution: Noted
Thank you for the confirmation.

Prerequisite

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Need to include AMPLSK3X1 as you cannot perform ante-mortem without skills & knowledge of handling animals humanely.

Consideration and Proposed Resolution:
Thank you for your feedback.
AMPLSK3X1 added back as prerequisite.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I believe Prerequisite Nil is correct as animal welfare unit is in mandatory A group.

Consideration and Proposed Resolution:
Thank you for your feedback.
AMPLSK3X1 added back as prerequisite and packaging rules updated.

AMPMSY4X3   Perform ante and post-mortem inspection – Porcine

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
delete reference to AAO as this relates to Export legislation and a person can be appointed as an Australian Authorised Officer to perform a number of duties other than meat inspection. This unit applies to meat safety officers other than AAOs.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to AAO deleted from unit application.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2d: they have a policy of not doing this. should be an option for an RTO or workplace supervisor to do this.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Condition updated for diary to be verified by a suitably qualified supervisor.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1: anatomy & physiology is already covered in AMPMSY3X1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Bullet point removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 20: Signs & symptoms of Emergency animal disease is covered in AMPMSY3X2

Consideration and Proposed Resolution:
Thank you for your feedback.
Bullet point removed.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.3: Note AMPMSY3X1 covered common diseases such as arthritis, fever, jaundice etc but this clause relates to diseases common to the species such as Leptospirosis, Glasser disease, Swine Erysipelas etc

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Leptospirosis, Glasser disease, Swine Erysipelas added to Knowledge Evidence.

Performance Evidence

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2: very difficult in small low volume plants. should be an option for an RTO assessor to make a judgement on skills as demonstrated.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
New unit developed for ante and post mortem inspection in micro plants AMPMSY4X14.

Prerequisite

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Need to include AMPLSK3X1 as you cannot perform ante-mortem without skills & knowledge of handling animals humanely.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPLSK3X1 added back as prerequisite.

AMPMSY4X4   Perform ante and post-mortem inspection – Poultry

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Does anyone actually inspect poultry? Where does this happen? This unit could potentially be deleted.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Discussions with SME members reveal a preference to retain the unit, as the skills and knowledge are still required. Unit has been updated and changes made available for second draft consultation.

AMPMSY4X5   Perform ante and post-mortem inspection – Ratites

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
2.1 and 1.4 are the same.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.1 removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC4.3: Typo "Health"

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Typo corrected.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC's 5: Should we add statement for disposition at postmortem that is same as antemortem 2.7 but PM.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC5.5 added as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC1.2: Typo

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Typo corrected.

Organisation Type: Other

Coverage: National

Stakeholder Comments:
could be merged into one unit that addresses 'Ante and post-mortem for farmed game'
Perform ante and post-mortem inspection – Ratites
Perform ante and post-mortem inspection – Camels
Perform ante and post-mortem inspection – Rabbits
Perform ante and post-mortem inspection – Deer
Perform ante and post-mortem inspection– Alpacas or Llamas

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Discussions with SME members reveal a preference to retain unit, should the need be required in future.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 2: Support 100 hours practice for supervised inspection.

Consideration and Proposed Resolution: Noted
Thank you for the conformation.

AMPMSY4X6   Perform ante and post-mortem inspection – Camels

Organisation Type: Other

Coverage: National

Stakeholder Comments:
could be merged into one unit that addresses 'Ante and post-mortem for farmed game'
Perform ante and post-mortem inspection – Ratites
Perform ante and post-mortem inspection – Camels
Perform ante and post-mortem inspection – Rabbits
Perform ante and post-mortem inspection – Deer
Perform ante and post-mortem inspection– Alpacas or Llamas

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Discussions with SME members reveal a preference to retain unit, should the need be required in future.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Bullet 2d: OPVs have demonstrated a reluctance to do this.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Condition updated for diary to be verified by a suitably qualified supervisor.

AMPMSY4X8   Perform ante and post-mortem inspection – Rabbits

Organisation Type: Other

Coverage: National

Stakeholder Comments:
could be merged into one unit that addresses 'Ante and post-mortem for farmed game'
Perform ante and post-mortem inspection – Ratites
Perform ante and post-mortem inspection – Camels
Perform ante and post-mortem inspection – Rabbits
Perform ante and post-mortem inspection – Deer
Perform ante and post-mortem inspection– Alpacas or Llamas

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Discussions with SME members reveal a preference to retain the unit without merging as the skills and knowledge are still required for individual animals.

Application

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Typo. delete emus and ostriches they are ratites.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Typo corrected in unit application.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 5: Just a little one. Could we swap sequence for disease and conditions first and then dispositions.
List is comprehensive but all applicable to rabbits.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
KE dot points swapped.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC4.3: Typo. Remove health as a double-up

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC4.3 typo fixed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC's 5: Should this element include Make disposition as a result of PM and take appropriate action? See PC 2.7

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC 5.5 added as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC1.2: Suggest this a typo? Delete health before workplace.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback and
'health' now deleted.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
2.1 is same as 1.4, suggest remove 2.1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.1 removed.

AMPMSY4X9   Perform ante and post-mortem inspection – Deer

Organisation Type: Other

Coverage: National

Stakeholder Comments:
could be merged into one unit that addresses 'Ante and post-mortem for farmed game'
Perform ante and post-mortem inspection – Ratites
Perform ante and post-mortem inspection – Camels
Perform ante and post-mortem inspection – Rabbits
Perform ante and post-mortem inspection – Deer
Perform ante and post-mortem inspection– Alpacas or Llamas

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Discussions with SME members reveal a preference to retain unit without merging as the skills and knowledge are still required for individual animals.

AMPOPR2X5   Undertake routine preventative maintenance

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Do not support deletion.
We have used this unit. Maybe it could be a cross-sector unit.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit retained and updated.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

You can always import the unit from the food package

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders request unit retained and updated.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion

Never used unit in 17 years and No apprentice can do this unit.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders request unit retained and updated, , changes made available for second draft consultation.

AMPPKG3X2   Supervise meat packing operation

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
FBPOPR3019 is a suitable replacement. Conducting a pre-op inspection was in most cases irrelevant.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Other stakeholders support to retain received. Unit retained and updated, changes made available for second draft consultation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

It is a relatively new unit and is only starting to get the attention of industry

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit retained and updated, changes made available for second draft consultation.

AMPQUA3X1   Comply with hygiene and sanitation requirements

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and have very limited opportunity to lead

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to leading others removed from unit application.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Agree with 115, leadersip role is completely out of context to the targeted learners

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to leading others removed from unit application.

Elements

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
E5: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not monitor other than their own work.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 5 removed.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
E5: I agree with 115, you have to stop using the word monitor out of context the same as you have to stop using regulatory and legislative compliance. They must comply with workplace requirements, it is the business's responsibility to comply with the legislation

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 5 removed.

General

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I think the unit is reflective of Certificate III roles. The elements, PC, performance evidence and knowledge evidence are all achievable for any certificate III student.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 1: This should be moved to the assessment conditions as it is beyond the level of knowledge required by a trainee within this unit
Under Assessment Conditions it should say that knowledge resources comply with this legislation

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Seems reasonable that slaughter persons, boners and slicers (at AQF3) should know that there are Australian Standards that drive the requirement for hygiene and sanitation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 6: As above drop the words cross contamination

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'cross-contamination' removed from KE dot point.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 8b: Reporting is the wrong word. It should say responding to contamination. In same case this will be trimming and in other cases it will be reporting

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to workplace procedures for 'responding to contamination'.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC6.2: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not investigate H&S issue & take corrective action.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 6 removed.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
PC6.2: As per 115 you need to only talk about procedural compiance

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 6 removed.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
PC1.1: They don't need to identify the legislation only the workplace procedures. In thousands of assessments I am yet to find a student who remembers the names of the legislation
It should be deleted as 1.2 covers it well

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Seems reasonable that slaughter persons, boners and slicers (at AQF3) should know that there are Australian Standards that drive the requirement for hygiene and sanitation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
PC2.2: Once again they won't know the regulatory requirements

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Seems reasonable that slaughter persons, boners and slicers (at AQF3) should know that there are Australian Standards that drive the requirement for hygiene and sanitation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
PC3.1: You only need to say contamination. Cross contamination is still contamiantion, this cause no end of confusion for trainees

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'cross-contamination' removed from PC3.1.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 1: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not monitor other than their own work.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Seems reasonable that slaughter persons, boners and slicers (at AQF3) should know that there are Australian Standards that drive the requirement for hygiene and sanitation. Removed from PE, left in KE.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Bullet 4: as per previous comments you need to stop using the word monitor and regulatory requirements, it is only within the capacity of trainees to achieve workplace GMPs

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
References to monitoring removed from Performance Evidence.

Title

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
You are using the monitor out of context to what it is used in the meat industry. This implies visually inspecting and recording.
Why not say it as it is:
Comply with hygiene and sanitation requirements
It also suits well in an audit to demostrate compliance training

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated as suggested to: 'Comply with hygiene and sanitation requirements'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
If we consider "Monitor" as observing and checking then the description is appropriate.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Suggested words added to unit application.

AMPQUA3X2   Maintain food safety and quality programs

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and have very limited opportunity to lead

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'provide a leadership role' removed from unit application.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Could this be to "monitor the food safety and quality programs in supporting..."

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated as suggested.

Assessment Conditions

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 1a: Typo - should reflect in a meat processing...

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Typo corrected - 'in' added to dot point.

General

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I think this will be a good unit for Certificate III level.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 6: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and would have very limited exposure to TACCP & VACCP.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
There were several requests throughout the consultation to add content about TACCP/VACCP in Cert III core.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 7: Knowledge of Food Safety Standard but no reference to Aust Standards which is the primary Standard for meat processing.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Reference to AS4696:2007 added to KE.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 4: Suggest we add allergenic

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'allergenic' added to KE dot point.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 7: Could we combine the two dot points related to FSC and state regulations into one? eg Regulatory requirements relevant to the workplace?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
KE dot points combined.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 6: I agree to adding TACCP and VACCP to knowledge requirements.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC 4.3: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not monitor other than their own work.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC4.3 removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC2.4: Confusing use of word "HACCP system" for "work area". Need to clarify.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.4 updated to read 'Identify Hazard Analysis Critical Control Points (HACCP) plan for own work area'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
PC4.3: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not monitor other than their own work.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC4.3 removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I'm not sure what this PC 2.3 and 2.4 is asking. Needs clarifying for me!!

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC 2.3 removed and 2.2 and 2.4 updated.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC3.2: could this be "Follow procedures to monitor critical limits at CCP"?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC3.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Should be 3.3
Should the and be an OR?
3.3 and 3.4 provide the same outcome. I think 3.4 is the report and address bit of 3.3.
Should 3.5 also reflect " where required by FSP?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PCs 3.3, 3.4 and 3.5 updated as suggested.

Performance Evidence

Organisation Type: Employer

Coverage: SA

Stakeholder Comments:
this is an optional element as the person may not be responsible for monitoring CCPs, but should have knowledge of what the CCPs are.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PE dot point updated to read: 'observed and checked critical control points (CCPs) relevant to own work'.

Title

Stakeholder Comments:
change title to Maintain food safety and quality programs

Consideration and Proposed Resolution:
Thank you for your feedback.
Title updated.

AMPQUA4X1   Support food safety and quality programs

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
-          In the second paragraph insert after the words "where meat is processed" the words "handled and stored."

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Sentence updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Insert after the words "this unit is suitable for" the words "a meat processors such as slaughtering, wholesaling, smallgoods manufacturing and retailing". To cover poultry processing premises, cold stores etc

Consideration and Proposed Resolution:
Thank you for your feedback.
Sentence updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
This unit is very specific to the role of a QA manager. Other students doing Cert IV meat safety and leadership will have difficulties completing this unit. The merging of these units needs to be revisited. In its current form the proposed unit should not be a Cert IV core.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Agree - in an attempt to remove duplication and merge units, this unit has ended up with a bit of a confused focus. The unit has been 'un-merged', and two units previously merged in (with very low enrolments), will be proposed for deletion in Draft 2.

Assessment Condition

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 1a: Typo. should be in or at

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point updated to include 'in'.

Elements

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
E2: Suggest to focus on CCP records here so I think 2. Monitor CCP records

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Element 2 updated as suggested.

Foundation Skills

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Numeracy: Micro/Chemical?

Consideration and Proposed Resolution: Noted
Noted - thank you.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Numeracy bullet 2: Yield and wastage

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Numeracy dot point updated as suggested.

General

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Basic training in HACCP will not make them qualified in HACCP but the knoweledge will be important to all workers taking on this unit.

Customers and auditors want the employee to understand and look out for issues.

Total Tracability.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Dot point about the importance of traceability added to KE.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Auditors/Customers like to see senior staff responcible persons to have knowledge of HACCAP/Food Safety.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
This unit will be core, and AMPX420 also updated to AMPQUA4X23.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Every 5 years key staff have to upskill with Internal Auditing and HACCP units it is a Customer Requirement for Export - try getting pasted a BRC audit without it!!!!
This unit gets meat processing employees to think outside the box.

Consideration and Proposed Resolution: Noted
Good to know - thank you for your feedback.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 5: Suggest to add Allergenic to list.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
KE dot point updated as suggested - 'allergenic' added.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 7: Suggest add verifying and consider deleting validating.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC1.1: Should this be food safety and quality program?
I feel we describe our quality systems as HACCP based Quality Management System or HACCP based Food Safety System etc.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC1.1 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC2.1: Suggest we delete control, there are lots of these, and focus on the CCP's.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback and
'control' deleted from PC2.1.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC2.4 Could we replace inspection and test records with CCP monitoring records?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.4 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
This is a specific QA role. Suggest 4.4 be identify process to update and distribute amended SOP

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Suggestion adopted into revised unit (PC3.4).

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC5.1: Suggest we change word validate to verify

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
1229 is repeating

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC2.2: Could we replace products and processes with CCP's

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC2.5: Suggest delete PC or modify to 2.5 Monitor sampling and test records for your work area.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.5 deleted.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Seems that the sequence should be 3.3 first then 3.1 and 3.2.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Order of PCs in Element 3 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC6.2: This is a big ask for Leadership, Meat Safety or General students to implement. Is is feasible?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC1.1 What ever all reads the same

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC1.1 updated as suggested.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
It is in the performance Critera

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Element 3 clarified.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC4.4: Recommend amendments to SOP's (Certificate IV's do not have acess to update) only QA staff can update SOP's Version Control Management processes

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC5.2: Verify is already here

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC6.2: Key staff revise work instructions anyway and they are viewed in conjunction with HACCP

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 3: I feel verification is ok but validate CCP and critical limits is the role of QA Manager. Delete validate.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit updated (unmerged) to remove this content.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Should this be process i.e. production, packaging, VA or Standard Operating Procedure (SOP)?
To review a program is a big task.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'program' replaced with 'process' in PE, as suggested.

Title

Organisation Type: Registered Training Organisation

Coverage: National

Stakeholder Comments:
advise to include HACCP in title

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The merged food safety units have been 'unmerged' and AMPX420 will be updated to AMPQUA4X23 (which includes HACCP in title).

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
This is a very strong HACCP based QA unit that should support other core units and provide good QA knowledge for all students.
Suggest VACCP and TACCP be included.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
VACCP and TACCP included in KE.
Unmerged unit AMPX420 redeveloped into AMPQUA4X23 Participate in the ongoing development and implementation of a HACCP and QA system.

Stakeholder Comments:
Suggest change 'monitor' to 'support'

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Title updated.

AMPQUA4X10 Manage the collection, monitoring and interpretation of animal health data from a meat processing premises

Title

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Suggest unit title change to premises.

Consideration and Proposed Resolution:
Thank you for your feedback.
'plant' changed to 'premises'.

AMPQUA4X19 Monitor meat preservation process

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
we have used this unit in conjunction with AMPA400

Consideration and Proposed Resolution: Noted
Thank you for the feedback.
There has been mixed feedback on the proposed deletion of this unit and following discussions with SMEs, they confirmed the unit will be updated and retained , changes made available for second draft consultation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

This is an important QA/meat safety unit and will always be small numbers.

Consideration and Proposed Resolution: Noted
Thank you for the feedback.
There has been mixed feedback on the proposed deletion of this unit and following discussions with SMEs, they confirmed the unit will be updated and retained, changes made available for second draft consultation.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
I have students enrolled in this unitI have students enrolled in this unit

Consideration and Proposed Resolution: Adopted
Thank you for the feedback.
There has been mixed feedback on the proposed deletion of this unit and following discussions with the SMEs, they confirmed the unit will be updated and retained, changes made available for second draft consultation.

AMPQUA4X2   Maintain good manufacturing practice in meat processing

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
In the first paragraph replace the word "site" with the word "premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'site' replaced with 'premises' in unit application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
-          Insert after the words "good manufacturing standards in "the words "a meat processing activities such as slaughtering, wholesaling, smallgoods manufacturing and retailing". To cover poultry processing premises, cold stores etc.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Sentence in application updated to read: 'This unit applies to supervisors or those who oversee daily routines to ensure compliance with good manufacturing practice standards in meat processing activities such as slaughtering, wholesaling, smallgoods manufacturing and retailing'.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 9: This point has been covered in other core unit Facilitate and review FS and QA

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
KE bullet removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Bullet 9: If not deleted then add allergenic hazards

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Bullet removed (and included in AMPQUA4X1).

Performance Criteria

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Could 2.4 be in element 6?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.4 moved to 6.3.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
2.2 seems ambiguous as it asks to monitor GMP activities and then focuses on cleaning and sanitation. Suggest Monitor GMP activities in workplace to ensure they comply to workplace and statutory requirements.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC2.2 updated as suggested.

Title

Stakeholder Comments:
Suggest change facilitate to Maintain

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Title updated.

AMPQUA4X20 Monitor the production of processed meats and smallgoods

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
This and AMPX403, are these skills covered elsewhere?

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Unit retained and updated.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.

Consideration and Proposed Resolution: Noted
Thank you for the feedback.
There has been mixed feedback on the proposed deletion of this unit and following discussions with SMEs, they confirmed the unit will be updated and retained, changes made available for second draft consultation.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

This is an important smallgoods QA/meat safety unit and will always be small numbers

Consideration and Proposed Resolution: Adopted
Thank you for the feedback.
There has been mixed feedback on the proposed deletion of this unit and following discussions with SMEs, they confirmed the unit will be updated and retained , changes made available for second draft consultation.

AMPQUA4X21 Prepare for and respond to an external audit of the establishment's quality system

Organisation Type: Other

Coverage: National

Stakeholder Comments:
is a good unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit to be retained and updated. Suggested replacement unit has a slightly different focus.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
Appears to be a suitable replacement

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit to be retained and updated. Suggested replacement unit has a slightly different focus.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Duplication of FBP units

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit to be retained and updated. Suggested replacement unit has a slightly different focus.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
These units are totally different.
AMPX406 is about the skills and knowledge required to prepare for and respond to an audit of a quality system conducted by an external party. This is a company activity.
BSBAUD512 is about the skills and knowledge required to lead audit teams as they conduct quality audits. This is an external auditor activity.
This needs a re-think.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
AMPX406 will be retained and updated.

AMPQUA4X22 Specify pork product using AUS-MEAT language

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
not used by us

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Unit to be retained and updated.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

There are fewer pork abattoirs the lamb or beef so numbers will always be. To delete this units without direct consultation with pork industry representatives would be neglegent.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback,
Unit to be retained and updated.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
We think this unit should be retained as AUS-MEAT standards still apply in pork processing. I would think that the low completions are due to other factors, including the fact that pork is a smaller processing industry compared to other meat processing industries and there simply would be fewer leaners coming through this formal training. I note that the same units are being updated for sheep and beef.

it is likely that due to the size of industry and Pork not being mandated to be AusMeat accredited that this will be a low enrolment unit.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit to be retained and updated.

AMPQUA4X23 Participate in the ongoing development and implementation of a HACCP and QA system

Stakeholder Comments:
Un-merge from AMPQUA4X1.

Consideration and Proposed Resolution:
Unit has been un-merged from AMPQUA4X1 and updated.

AMPQUA4X4   Maintain a Meat Hygiene Assessment program

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Change slaughter floor to slaughter premises as you need to include offal rooms etc

Consideration and Proposed Resolution:
Thank you for your feedback.
'floor' changed to 'premises'.

Prerequisite

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Prerequisite units: Include AMPQUA3X4, AMPQUA3X5, AMPQUA3X6, AMPQUA3X7. You need the Knowledge & skills of these MHA units to be able to implement them.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Prerequisites added.

Title

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
The MHA program was introduced in 1996 so by now all export premises will have well established MHA programs. The only business implementing a MHA program will be new businesses and these are rare. Suggest we change title to "manage or maintain a Meat Hygiene Assessment program"

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated as suggested to: Comply with hygiene and sanitation requirements.

AMPQUA4X8   Contribute to meat processing premises design and construction processes

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Assessment Conditions

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 2b: Change to "meat processing premises such as abattoirs, boning rooms, cold stores"

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises such as abattoirs, boning rooms, cold stores'.

Elements

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
E1: meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Foundation Skills

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Numeracy: meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 3: meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 4: meat processing premises".

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Wording updated to 'meat processing premises' throughout.

Title

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Change to "Contribute to meat processing premise design and construction processes" This will allow this unit to be used meat processing businesses other than abattoirs.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit title updated to 'Contribute to meat processing premises design and construction processes'.

AMPWHS2X1   Sharpen and handle knives safely

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Feedback has been received via email recommending that content from 'AMPCOR201 Maintain personal equipment' and 'AMPR102 Trim meat for further processing' also be added to this unit, to result in a robust unit that can be used in the future in both Processing and Retail sectors.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Feedback for suggested merge considered by SMEs not supported by other stakeholders.

Assessment Conditions

Organisation Type: Other

Coverage: National

Stakeholder Comments:
Can this unit be a co-requisite so that it is assessed with a practical unit that requires knife skills?

Additonal Stakeholder Support: Other - NT x 1

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Requirement for co-assessment added to Assessment Conditions.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
It should be a condition that this unit is co-assessed with another unit that includes using a knife – that way the sharpening and safety around knife use happens while carrying out a real task, rather than being isolated.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Assessment Conditions updated to require co-assessment.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
remove Meat processing environment, unit is used in fisheries?

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Unit not included in any current qualifications other than AMP qualifications. Seems appropriate to leave as meat focussed.

Elements

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
E2: Agree with other comments s/b Sharpen Knives

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

General

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
don't merge AMPWHS2X1 with maintaining equipment. Put more content in on using knives.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit not merged with 'Maintain personal equipment'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
A sharp knife is a major safety issue - learning to do this manually instead of by a company machine is very important. Especially if the company's machine is out of service.
A meat processor can injure themselves with using a blunt knife - hands, wrists, other tissue injuries.
Better yields with a sharp knife.
Keep 'Sharpening Knives' as a heading.
This should be a unit completed for every meat processing employee even if not a trainees as they start their job - Cert II minimum.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The team will ensure this unit is included as core in all qualifications it is relevant for, at AQF 2 and 3.

Organisation Type: Other

Coverage: NT

Stakeholder Comments:
If I consider the change for AMPX209, why would we not also incorporate AMPCOR201 into that unit and make it a CORE unit. The change in title to Handle Knives Safely would suggest there is increased focus on using knives safely. However if we look at the additions to the Knowledge Evidence, there appears to be some additions made for the sake of justifying a change of name. The point "selecting the right knife for the task" is open to conjecture as to what is the right knife for some tasks. Whilst I know some tasks require a specific knife, there are many tasks undertaken where there is more than one option for the type of knife that could be used. I would suggest the point should be " controls the knife to perform the task safely". I would be more inclined to believe that there could be a need to have a unit specifically around using a knife safely. However when we look at the other units within the package where the trainee is required to use a knife, there is a requirement to demonstrate performing the task safely, which includes knife safety. So again, I ask what is the benefit behind the change in name.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Feedback for suggested merge considered by SMEs not supported by other stakeholders.

Knowledge Evidence

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
agree with the need to have a focus on knife safety. Concerned that the unit could get a bit heavy with this particular focus on safety in the knowledge evidence.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Some duplication removed from Knowledge Evidence.

Organisation Type: Registered Training Organisation

Coverage: SA

Stakeholder Comments:
agree with 1548 comments.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Some duplication removed from Knowledge evidence.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I don't feel that the knowledge evidence is too arduous. This unit is mandatory in some level III and IV qualifications and must contain a high level of WHS criteria.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
three occasions: Agree with 1279

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once. Note proposed co-assessment requirement.

Performance Criteria

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
Can 2.4 cover 2.3 as not all use a steel.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
PC 2.3 removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
PC1.1: Could we add "and handling" to reflect hazards when working with knives

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
'and handling' added to PC1.1.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Seems that 2.1 and 2.2 are similar. Could it be Sharpen knives to maintain bevel edge according to workplace standards?

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Agreed. PCs rearranged in Element 2.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Do we need 2.4 as 2.1 could reflect the WHS requirement. For sequence 2.4 should be before 2.3 steeling.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Agreed. PCs rearranged in Element 2.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
1.2 Prepare equipment to safely and hygienically sharpen a knife.

should align with the equipment required to competency complete the task of safely sharpening a knife. Sharpening stone, silicon carbide/diamond, steel, mechanical sharpening tools, mesh glove, food safe lubricant etc

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Agreed that knife sharpening equipment can vary and this would need to be addressed in training and assessment. Knowledge Evidence dot point updated to 'blade sharpening tools, equipment and lubricants'. PPE also listed to cover mesh glove/aprons.

Performance Evidence

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
on 3 occasions is good, don't make it different occasions

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once. Note proposed co-assessment requirement.

Organisation Type: Registered Training Organisation

Coverage: SA

Stakeholder Comments:
Performance evidence on three occasions for the same criteria is not necessary as the assessments are competency based. Once a student has been deemed competent there is no need to reassess or gather further evidence

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once. Note proposed co-assessment requirement.

Organisation Type: Registered Training Organisation

Coverage: SA

Stakeholder Comments:
agree with 1279 comments on performance and knowledge evidence

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once. Note proposed co-assessment requirement.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Agree with comment 1279 that three times is excessive. Competent over a period of time however may require observation twice.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once. Note proposed co-assessment requirement.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
assessed on three occasions. You only need to assess a person once to determine if they are competent or not competent. Would rather have the old three forms of evidence as this gives you a broader judgment on competency.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once.
Three forms of evidence will be included in the Companion Volume: Implementation Guide to assist RTOs.
Note proposed co-assessment requirement.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Don't need 3 times

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Numbers required for performance updated to once.
Note proposed co-assessment requirement.

Organisation Type: Other

Coverage: NT

Stakeholder Comments:
disagree with title, keep original title

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Proposed title updated to 'Sharpen and handle knives safely'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
The purpose of this unit is to sharpen knives. Part of that skill involves doing it safely, just like every other unit involving tools & equipment, Change title back to original. The focus should be on sharpening a knife. More people cut themselves while using a blunt knife.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Varying views on this point. Others, including employers, support the addition of safety aspects. Proposed title updated to 'Sharpen and handle knives safely'.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
read 115 comments and totally agree don't change the name or the code number .element 2 sharpen blade we don't use just blade , then in PC 2.1 is sharpen knives not blades .Elements 3 and PC 3.1 and 3.2 are worded better then previous unit.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
The code needs to change because the unit has been reviewed - this is a requirement of the Standards for Training Packages.
Title changed to 'Sharpen and handle knives safely'.
PC2.1 updated to include 'blades' rather than 'knives', PC2.2 removed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Support new title as unit reflects both sharpening and handling knives safely.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Stakeholder Comments:
Agree change back to original title

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Varying views here.
Title changed to 'Sharpen and handle knives safely'.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Agree with
1687
115

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Varying views here. Title changed to 'Sharpen and handle knives safely'.

AMPWHS3X1   Contribute to workplace health and safety processes

General

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Support this unit as core at level III. Strong unit for the qualifications that will be suitable for all streams.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Stakeholder Comments:
OK

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
I totally agree with 1229's comments.
Well said.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.

Performance Criteria

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
PC2.1: It is very important at Cert III level for all employees to monitor safety first. Any unsafe work practices should be reported to their supervisors so they can be retrained and everyone is much safer. Looking out for each other is a natural instinct.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPWHS4X1   Monitor workplace health and safety processes

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Reviewed unit and feel it is an appropriate unit at Cert IV.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Application

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
include the words after responsibilities "in a meat processing premises such as". To cover poultry processing premises etc.

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Unit application updated as suggested.

General

Stakeholder Comments:
OK

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
This unit ticks all the boxes - agree with all Elements and Performance Criteria
at Cert IV level.

Consideration and Proposed Resolution: Noted
Thank you for the feedback.

Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Bullet 2 & 3: Second & third dot points are very specific and could be covered by the words " hazards associated with hand tools, plant, equipment and vehicles

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
KE bullet points 2 and 3 combined as suggested to read: hazards and risks associated with hand tools, plant, equipment and vehicles.

Units Proposed for Deletion

AMPR107   Undertake minor routine maintenance

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
we have used this unit, however, by keeping the level 2 unit available may benefit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

You can always use the food package unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.

Never used unit , as apprentices and supervisors would not have the safety aspects of this unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX206   Operate forklift in a specific workplace

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
Same principles apply - only an accredited provider with WHSQ can deliver this unit.

Additonal Stakeholder Support: RTO - QLD x 1

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Forklift use in the meat industry is not unique enough to require this unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX309   Identify and repair equipment faults

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
A suitable replacement

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Your can always use the food industry or MSM unit

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX403   Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
We have received mixed feedback regarding the proposed deletion of this unit and being replaced by FBPTEC4024 - Produce fermented and dry-cured meat products. We will seek further feedback during the second round of public consultation on the suggested deletion and replacement units.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Do not support deletion.

This is an important smallgoods QA/meat safety unit and will always be small numbers

Consideration and Proposed Resolution: Other
Thank you for your feedback.
We have received mixed feedback regarding the proposed deletion of this unit and being replaced by FBPTEC4024 - Produce fermented and dry-cured meat products. We will seek further feedback during the second round of public consultation on the suggested deletion and replacement units.

AMPX405   Conduct statistical analysis of process

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
Appears to be a suitable replacement

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Use the FBP and MSM units

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX410   Facilitate achievement of enterprise environmental policies and goals

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Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
Not used by us at all

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX410   Facilitate achievement of enterprise environmental policies and goals

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
is there a replacement unit for the Environmental issues in particular

Consideration and Proposed Resolution: Other
Thank you for your feedback.
There are possibly three units that may be an ideal replacement, these being:
FNSFMK619 - Develop and implement policies and procedures to support organisational values and culture. or
TLIU0002 - Implement and monitor workplace policy and procedures for environmental sustainability
or
AMPMGT508 - Manage environmental impacts of meat processing operations
We will seek further feedback during the second round of public consultation on the suggested deletion and replacement units.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Most meatworks don't have these as structured policies and is generally managed by the QA manager

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.

AMPX418   Lead communication in the workplace

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:
Support deletion.
BSBXCM401 Is a suitable replacement

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

AMPX418   Lead communication in the workplace

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
this unit is being delivered in the cert IV leadership

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Others have identified that 'BSBXCM401 - Apply communication strategies in the workplace' is a suitable replacement. We will seek further feedback during the second round of public consultation on the suggested deletion and replacement unit.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:
Support deletion.

Its duplication of BSB

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

General Feedback

Organisation Type: Other

Coverage: National

Stakeholder Comments:
When the Australian Standards are mentioned in Application, Performance Evidence and Assessment Conditions please add 'schedule two' at the end

Consideration and Proposed Resolution: Adopted
Thank you for your feedback.
Adopted where possible. Schedule 3 notes the dispositions in the ante and post-mortem units. Have also added 'or its successor' to accommodate updates.

Leadership

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I have gone through the leadership units on the skills impact website and I think they look good. No concerns about those units or the requirements within them.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Qualifications

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
I certainly agree with core units to be specific to the training package and that they are not imported.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
I think good to see some use of units in food processing/manufacturing that can replace AMPS units not widely used as transferable skills (appreciate the context is different)

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:
As we are looking at ALL abattoirs in Australia from the large to the micro plants then YES it is very understandable that 'Use Knives Safely' would be a great idea and very good for safety reasons. I can see that a lot of the larger plants would see this as a 'Non Requirement' as they have machinery in place now that sharpens everyone's knife at the end of their shift, and the employees maintain the sharpening throughout the day using the equipment in their pouches. This is a difficult one really.
Safety comes first so I would be for this unit to be a core in Certificate III.

Meat Safety should in my opinion not be mixed up with other units from Leadership or General. Maybe a very important QA Unit or two but that is it. Meat safety means to me 'Meat Inspector'

Consideration and Proposed Resolution: Adopted
Thank you for your feedback. The unit is included as core in the draft Certificate III in Meat Safety Inspection

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Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:
Proposed consolidation of qualifications
In the draft changes, I understand seven meat processing qualifications have been revised and merged into two qualifications, a Certificate III level and Certificate IV level Meat Processing qualification, with optional specialisations. In the consultation it was confirmed that a learner will still be able to specialise and graduate with the Cert III and Cert IV in Meat Processing (Meat Safety) – currently required for Australian Government meat inspection authorised officers. This was a key clarification and it seems that this requirement can still be met after the changes.

Consideration and Proposed Resolution: Noted
Thank you for your feedback. Many stakeholders provided feedback to indicate they did not agree to merging the meat safety qualification, so they have been separated and drafts of a Certificate III and a Certificate IV in Meat Safety Inspection presented for further feedback.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I note that there is considerable overlap of the requirements of the meat safety specialisation within AMP30X22 with AMP40X22.
Please ensure that there is no 'nesting' of the one qualification within the other.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Yes - this is a difficult issue to work out when the meat safety regulators recognise the Certificate III for domestic meat processing plants and the Certificate IV for export plants. However, we have made sure that the Certificate III is not nested within the Certificate IV as this would be non-compliant with the standards.

Unit Sectors

Organisation Type: Registered Training Organisation

Coverage: NSW

Stakeholder Comments:
These sector codes seem to be consistent with other training packages which is good.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.

Units

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
Management units – I am surprised that in some instances the opportunity has not been taken to use 'generic' units from other training packages, as required under government directive i.e. the BSB Training Package. There are existing units which would appear to provide the business/ management skills sought by the meat processing sector.

Consideration and Proposed Resolution: Other
Thank you for your feedback.
Yes - we are aware there is cross-over between some of the MGT units and BSB units, and we have proposed deletion of some of these units. After long discussions with stakeholders and a lot of exploration of the BSB units, it seems that there is a lack of BSB units that are a good match with industry requirements, especially for the assessment required.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
I am pleased to see that all units now have meaningful entries in the Foundation Skills field. However it would be even more beneficial to all stakeholders if the entries in this field were based on an accepted taxonomy of these skills such as the Australian Core Skills Framework. If this recommendation were followed it would enable all stakeholders to clearly understand the specific foundation skills that are a component of competency in every unit. RTOs can incorporate these requirements into pre-training reviews, provide any necessary additional support that might be needed and employers are assured that graduates have the foundation skills required to function effectively in the workplace.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
We've attempted to ensure the entries in the Foundation Skills field are really targeted and relevant to the job task, describing tasks that could be easily mapped to the ACSF. The CVIG will include supporting information about implementation of Foundation Skills.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
In some units there are examples of the Performance Evidence field consisting of a precis of the Performance Criteria. This does not meet the Standards for Training Packages and can lead to confusion at delivery and audit. I request that the Performance Evidence content is reviewed to ensure only compliant requirements are included.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
Units will be closely checked to make sure this is not the case.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:
There appears to be some inconsistencies in the determination of equivalence. Some units that have undergone major change are deemed not equivalent whilst others subject to the same change including the addition of new Performance Criteria are listed as equivalent. I request that you ensure the determination of equivalence is accurately and consistently applied across all training products.

Consideration and Proposed Resolution: Noted
Thank you for your feedback.
All components will be thoroughly checked to make sure that the determination of equivalence is consistently applied, consistent with the Standards, and appropriate.