

**Modification history**

Release	Comments
Release 1	This version released with Training Package Version 9.0.

<b>AHCWRK3X6</b>	<b>Comply with industry quality assurance requirements</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to comply with industry quality assurance requirements in the production of food, fibre, fuels and raw materials produced from agriculture and horticulture activities.</p> <p>The unit applies to individuals who comply with industry quality assurance requirements under broad direction and take responsibility for their own work.</p> <p>All work must be carried out to comply with workplace procedures, health and safety in the workplace requirements, legislative and regulatory requirements.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Work (WRK)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Follow quality assurance practices	1.1 Identify elements of quality assurance (QA) applicable to industry sector 1.2 Identify product quality standards applicable to industry sector 1.3 Identify hazards that are reasonably expected for each critical control point 1.4 Identify critical control points for work area 1.5 Identify methods of control for each hazard 1.6 Complete record keeping according to workplace requirements 1.7 Follow the Hazard Analysis Critical Control Point (HACCP) approach to QA 1.8 Complete an internal QA audit according to workplace requirements
2. Implement standard operating procedures	2.1 Identify and comply with standard operating procedures according to workplace requirements 2.2 Report non-conformances or defective product according to workplace procedures 2.3 Take corrective action according to workplace procedures
3. Report problems that affect quality	3.1 Identify potential or existing quality problems 3.2 Identify instances of variation in quality from specifications or work instructions 3.3 Report variations and potential problems according to workplace procedures

**Foundation Skills**

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interpret standards and quality documentation to determine requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Use clear language and accurate industry terminology and logical structure to complete workplace documentation</li> </ul>

**Unit Mapping Information**

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCWRK3X6 Comply with industry quality assurance requirements	AHCWRK306 Comply with industry quality assurance requirements	Minor changes to application Major and minor changes to performance criteria and foundation skills Minor edits to performance and knowledge evidence and assessment conditions	Not equivalent

**Links**

Companion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

<b>TITLE</b>	<b>Assessment requirements for AHCWRK3X6 Comply with industry quality assurance requirements</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has complied with industry quality assurance requirements on at least one occasion and has:</p> <ul style="list-style-type: none"> <li>• identified elements of quality assurance (QA) and quality standards relevant to the industry sector</li> <li>• identified food safety hazards where applicable to the industry sector</li> <li>• assessed work area for critical control points, safety hazards and risks</li> <li>• identified and reported issues that impact on product quality</li> <li>• implemented standard operating procedures for operations and corrective action</li> <li>• recognised, responded and reported non-conformances and variations of product against quality standards</li> <li>• completed records according to workplace procedures.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• industry quality assurance requirements for a specified sector of industry</li> <li>• work processes for specified field of work</li> <li>• State and territory food safety requirements where applicable to the industry sector</li> <li>• purpose of a Hazard Analysis and Critical Control Point (HACCP) and QA program</li> <li>• the nature of, and requirements for a HACCP and QA plan</li> <li>• internal quality assurance audit requirements</li> <li>• procedures, policies, guidelines and standard operating procedures for field of work</li> <li>• reporting and record keeping requirements for quality assurance.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• a workplace setting or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• products or services relevant to the specific primary production sector</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• workplace policies and procedures relevant to QA</li> <li>• workplace specifications and quality standards relevant to the industry sector</li> <li>• codes of practice relevant to quality including HACCP.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72</a>