Modification history

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

| AMPQUA4X21 | Prepare for and respond to an external audit of the establishment's quality system |
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| Application | This unit describes the skills and knowledge required to prepare for and respond to an audit of a quality system conducted by an external party.  This unit is applicable to managers and quality assurance (QA) personnel who prepare for and facilitate external audits by regulators, accrediting agencies, customers or overseas reviewers in a food.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Quality Assurance (QUA) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for external audit | 1.1 Document and schedule known or expected dates of external audits in accordance with workplace practices  1.2 Confirm dates and notify all relevant company personnel |
| 2. Identify audit scope and prepare team | 2.1 Identify audit scope  2.2 Identify size of team who will prepare and roles of team members  2.3 Assemble team who will prepare for external audit and make necessary notifications throughout the workplace  2.4 Brief team on scope of preparation for audit  2.5 Convey audit scope to people affected by external audit processes |
| 3. Review internal audit reports to check areas expected to be covered in the external audit | 3.1 Conduct internal audits, where necessary, and develop reports in accordance with workplace policy and procedures  3.2 Review previous internal audit reports and production reports to identify past problem areas and corrective actions  3.3 Monitor and review previous problem areas  3.4 Review previous customer complaints that reflect on food production and safety |
| 4. Make arrangements for the external audit process | 4.1 Make arrangements for the external audit and confirm them with the auditors  4.2 Make arrangements for greeting the external auditors and the provision of a workplace guide in accordance with workplace requirements  4.3 Notify relevant internal departments of the arrangements  4.4 Determine roles and responsibilities of enterprise personnel in the audit process |
| 5. Accompany the external auditors | 5.1 Facilitate entry and exit interviews  5.2 Escort external auditors for the duration of the audit in accordance with established arrangements and workplace procedures |
| 6. Report on the external audit | 6.1 Report external audit finding in accordance with workplace requirements  6.2 Communicate external audit findings to relevant individuals  6.3 Follow up on external audit findings and take corrective action, where appropriate |

| 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. | |
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| Skill | Description |
| Learning | * Gather and interpret evidence and make a judgment on the level of compliance * Use information systems, technologies and software to manage security, authorisation and distribution of review data and records |
| Reading | * Interpret regulatory or commercial requirements for quality system * Interpret detail in documents to determine conformance or non-conformance |
| Writing | * Prepare factual and objective reports |
| Oral communication | * Interact clearly and effectively with team members and external auditors |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA4X21 Prepare for and respond to an external audit of the establishment's quality system | AMPX406 Manage or oversee an external audit of the establishment's quality system | Unit code and title updated  Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised | Equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |

| TITLE | Assessment requirements for AMPQUA4X21 Prepare for and respond to an external audit of the establishment's quality system |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has prepared for, and respond to, at least one external audit of an establishment's quality system, including:   * scheduled and managed the planning for external audits * prepared internal reports for auditors covering expected areas of focus * facilitated access and accompanied external auditors during audit * reported the results of the external audit, including any corrective actions that need to be taken, to management. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * regulatory and other requirements for external audits * the specified regulatory and commercial requirements of the quality system and their impact on the nominated workplace * audit management strategies to develop an audit plan and audit processes * legislation, regulations, orders, codes and standards applicable to the areas being audited * the structure, authority levels and lines of reporting within the organisation. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a food or meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * workplace reporting and monitoring systems * specifications: * policies and procedures that support the quality system * relationships: * interactions with work team.   Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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