Modification history

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

| AMPQUA4X5 | Oversee compliance with Australian Standards for meat processing |
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| Application | This unit describes the skills and knowledge required to oversee compliance with the relevant Australian Standards for meat processing in abattoirs and boning rooms, including AS 4696:2007 Hygienic production and transportation of meat and meat products for human consumption.  This unit is applicable to meat inspectors, supervisors and quality assurance personnel responsible for ensuring a meat processing premises complies with the relevant Australian Standards.  Some state meat authorities will require competency in this unit to prove currency when meat inspectors, who have been out of the industry for some time, seek re-registration.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery. |
| 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. Identify major regulatory requirements relevant to meat processing premises supplying the domestic market | 1.1 Identify relevant legislation and its application to meat processing premises  1.2 Identify relevant Australian Standards for meat processing  1.3 Identify the agency responsible for the enforcement of meat processing legislation  1.4 Summarise the process for registration of a domestic meat processing premises  1.5 Summarise the registration process for meat inspectors |
| 2. Identify and describe requirements of the Australian Standard | 2.1 Identify the nature of approved arrangements and prerequisite programs  2.2 Identify the meat inspection requirements of AS 4696:2007  2.3 Identify the disposition requirements of AS 4696:2007  2.4 Summarise the requirements for reporting exotic or notifiable diseases |
| 3. Identify government review and audit processes | 3.1 Identify relevant government agencies regulating the meat industry at state level  3.2 Summarise the review and audit processes used by agencies to ensure compliance with the Australian Standard |
| 4. Oversee compliance with the Australian Standard | 4.1 Participate in internal verification activities for compliance  4.2 Prepare for external review or audit  4.3 Manage external review or audit of compliance  4.4 Close out corrective action requests from external or internal audits  4.5 Provide feedback to staff about review outcomes |

| 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 |
| Reading | * Interpret legislation, policy and industry guidelines for approved arrangements and prerequisite programs |
| Writing | * Prepare audit reports using digital and/or paper-based formats |
| Oral communication | * Interact effectively and professionally with staff during audit * Provide relevant information to work colleagues to facilitate understanding of, and compliance with the Australian Standards and associated regulations |
| Numeracy | * Measure and monitor data related to process control |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA4X5 Oversee compliance with Australian Standards for meat processing | AMPA402 Oversee plant compliance with the Australian standards for meat processing | 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 AMPQUA4X5 Oversee compliance with Australian Standards for meat processing |
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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 an audit of meat processing on least one meat processing premises or work area, to ensure compliance with Australian Standards, including:   * identified and resolved non-compliance issues * demonstrated initiative and creativity in proposing solutions and contributed to the development of appropriate actions to close out corrective action requests. | |

| 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:   * the legislation and regulations relevant to meat processing in their jurisdiction * the Australian Standard 4696:2007 Hygienic production and transportation of meat and meat products for human consumption, or its successor * Commonwealth guidelines for Approved Arrangement – Meat * requirements of Hazard Analysis and Critical Control Points (HACCP) programs * livestock identification and traceability processes and procedures * how to prepare for an internal or external audit * meat industry data collection systems and reporting requirements * how to close out corrective action requests from external or internal audits * reporting requirements for emergency and notifiable diseases * animal welfare standards and requirements of state regulators. |

| Assessment Conditions |
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| Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * an export or domestic meat processing premises or an environment that accurately represents workplace conditions * resources, equipment and materials: * simulated beaches of compliance within meat processing premises * reporting and monitoring systems * specifications: * relevant Australian Standards including the AS 4696:2007 Hygienic production and transportation of meat and meat products for human consumption * food safety program and pre-requisite programs for the work area * 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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