

Meat Processing, General, Quality and Safety Skills



Stakeholder Feedback Report - Drafts Available (Round 1 only)

May 2022

Draft qualifications and units of competency 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 stakeholders affected by COVID-19. As a result of this feedback, some of the documents required significant changes. Therefore, an additional round of feedback took place on the qualifications and some of the units for four weeks, from 21 February to 21 March 2022.

This summary of feedback report includes the units which did not require an additional draft.

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									

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.

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, SMEWG – Subject Matter Expert Working Group.

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AMPABA3X1 Prepare head for inspection

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

I dont think you can show competency completing one head?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Performance Evidence updated to read 'prepared at least three heads for inspection at chain speed', allowing demonstration of consistent skills.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

1.2 Identify occupational health & safety and food safety hazards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC updated to 'Identify work health and safety, and food safety hazards and address associated risks'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Trainee needs to demonstrate competency at production speed. one head is not adequate

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Performance Evidence updated to read 'prepared at least three heads for inspection at chain speed'.

Timing also noted in Assessment conditions.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

need to note that simulated conditions or artificial training aids are not acceptable for assessments purposes

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

The Assessment Conditions note:

'skills must be demonstrated in a registered meat processing premises, on the slaughter floor'.

Supporting information regarding training and assessment will be added to the Companion Volume for implementation.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

1.1 may this be better worded as 'read' work instruction rather than receive. Will be difficult to demonstrate competency in reading, receiving or clarifying work instruction

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC1.1 updated to replace 'receive' with 'read'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 7: Appears to contradict earlier statement that no legislative requirement apply to this unit.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Bullet point 7 refers to knowledge of regulatory requirements for the presentation of heads for inspection, whereas the earlier statements within the application refer to either workplace requirements or occupational licensing etc. further details below:

The second to last paragraph in the application statement is there to ensure all work carried out must 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.

The final paragraph in the application statement refers to any occupational licensing, legislative or certification, which refer to any conditions under which someone can legally practice an occupation (e.g. electrician, plumber). This is a mandated requirement within the unit template (Standard 5) within the Standards for Training Packages 2012.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 2c: - Required PPE must be worn as per workplace requirements

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Bullet updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

how many times at what speed??

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE numbers increased to three, allowing demonstration of consistent skills and now reads:

'prepared and presented offal from at least three different animals for inspection to a government authorised meat safety officer'.

The following statement 'within typical operating and production conditions for the workplace' is also included in the Assessment Conditions.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Sheep and / or goat meat

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit application updated to include 'sheep and/or goat meat'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC2.1: Reference to product descriptions is very broad. Should this be a reference to category descriptions.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.1 wording updated to 'product' changed to 'category'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

One occasion is not adequate evidence of competency

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Performance evidence updated to 'three occasions'.

Please note that the PE in similar units covering descriptions of pork and beef have also been increased to three occasions.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 6: Last dot point is unclear as to what is required

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Updated to read: knowledge of 'skeletal and anatomical structures and features of sheep or goat'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

AUS-MEAT qualifications are well recognised in the meat industry. equivalent units are not required in the AMP training package

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

The statement in the unit application is to restrict enrolments in this unit, as well as the AUS-MEAT unit which is very similar. Delivery of both units in the qualification would mean duplicated content is delivered.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Is the reason it must not be delivered in the same qualification is due to similar content, one or both qualifications should be removed.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Stakeholders have provided feedback that both of the units are required/delivered - as each unit suits a different delivery context. However, to deliver both of these units in the one qualification would be a duplication of tasks.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC2.4: There are 100+ sheepmeat products, requiring knowledge of 'each meat cut' is unnecessary and unattainable

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Wording 'each cut of meat' replaced with 'the meat product'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 1a: The purpose of this condition is unclear, eg what is an environment that accurately represents workplace conditions? Specification training is often successfully undertaken in classroom environments

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'An environment that represents workplace conditions' could be a simulated environment, but it must be set up to support the task described in the unit with work instructions, safe work procedures, etc. The simulated environment cannot be a domestic kitchen, but it could be a training site set up with appropriate equipment and procedures. This information will be included in the supporting companion volume for implementation.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE = precis of PCs = does not meet Standard.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

The PE dot points are the key aspects of the work task that need to be performed for assessment. They encapsulate PCs, but not repeat them.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

New PCs added – cannot be deemed equivalent.

Consideration and Proposed Resolution: Noted

Thank you for the feedback.

The content of the PCs added were previously included in the Assessment Requirements and have undergone realignment for compliance under the Standards. Vocational outcome remains the same. Equivalence status remains E.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

New PCs added – cannot be deemed equivalent.

Consideration and Proposed Resolution: Noted

Thank you for the feedback.

The content of the PCs added were previously included in the Assessment Requirements and have undergone realignment for compliance under the Standards. Vocational outcome remains the same. Equivalence status remains E.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE = precis of PCs = does not meet Standard.

Consideration and Proposed Resolution: Noted

Thank you for your feedback. The PE dot points are the key aspects of the work task that need to be performed for assessment. They encapsulate PCs, but not repeat them.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC1.3: add in 'glands and/or lymph nodes'

The use of the word "glands", we thought was not quite in context and very generic, "lymph nodes" is the term we would prefer to use, which can be related back to meat inspection and specification requirements.

That is: "removal of the popliteal lymph node" – AUSMEAT description.

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

PC1.3 updated to include 'lymph nodes', rather than 'glands'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC2.5: change to 'Take measurements (where required)' also make this change in PE

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.5 removed to match similar units covering different species.

PE dot point amended to read 'checked the meat cut against specification requirements'

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

Bullet 3: Need further information please

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Dot point updated to read: 'checked the meat cut against specification requirements'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.1: This unit is specifically for pork??

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.1 reworded to 'pork'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

This criteria 2.2 should be covered in CORE

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

It's a standard approach that each unit addresses WHS/food safety issues as it is possible that the unit is delivered outside of the qualification.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

Need more information why this is included here. 2.5 should be in Sort Meat AMPS307

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.5 removed.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

Bullet 4: Should be pork product

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Dot point reworded to 'pork'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC1.1: Parts??

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 1.1 updated to read: 'Describe parts on a carcass using the anatomical direction format'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC2.2: Keep as Cores are more generic

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

It's a standard approach that each unit addresses WHS/food safety issues as it is possible that the unit is delivered outside of the qualification.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC2.5: delete take measurement and just check using site procedures??

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.5 removed.

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

has one performance criteria that relates to sheep and goats:

PC 2.1 Identify standard sheep and goat product descriptions and their format

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.1 reworded to 'pork'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

New PCs added – cannot be deemed equivalent.

Consideration and Proposed Resolution: Noted

Thank you for the feedback.

The content of the PCs added were previously included in the Assessment Requirements and have undergone realignment for compliance under the Standards. Vocational outcome remains the same. Equivalence status remains E.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE = precis of PCs = does not meet Standard.

Consideration and Proposed Resolution: Noted

Thank you for your feedback. The PE dot points are the key aspects of the work task that need to be performed for assessment. They encapsulate PCs, but not repeat them.

Organisation Type: State Government

Coverage: WA

Stakeholder Comments:

PC 3.2 Use written and oral communication strategies to meet the of the audience, including those from diverse backgrounds

grammatical error - to meet the of the audience

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.2 updated to include 'needs' of the audience

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Why has a unit not been imported?

PE 2nd dot point not derived from PCs – does not meet Standards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

This unit has been part of the AMP Training Package since its inception and stakeholders and SMEs have confirmed it remains relevant and meets unique needs of the industry. No other unit matches closely. It also maintains very healthy enrolment numbers.

PE 2nd dot point updated to read: 'identified ways to improve the relationship', so now relationship with PC 1.2, 2.1.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

E2: Should people working in the wild game industry have knowledge of the relevant state wildlife regulators and their licensing requirements?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC added 2.2: 'Identify relevant state/territory wildlife regulator and their licensing requirements'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Need to use correct terms eg This unit applies to individuals who work in wild game meat processing establishments, field depot operators and field harvesters.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Application updated to include: 'This unit applies to individuals who work in wild game meat processing establishments, field depot operators and field harvesters'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC's 2: Is the requirement for the candidate to address all 3 topics or only 1?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Only one PC2.3: '...approved arrangement, food safety plan or management plan'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Remove the word 'is'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Sentence in application updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

The first sentence in paragraph two doesn't read correctly.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Sentence in application updated to read: Wild game means any vertebrate animal of a species that can be legally harvested in the field and is not farmed.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback. Unfortunately no generic unit is available/deemed suitable by industry.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

This will be difficult for small businesses where staff numbers are low and turnover of staff are low.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE updated to one recruit, over a period of at least six weeks. This is an elective unit and therefore does not need to be completed if it does not suit the context of the learner/employer needs.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

not assessable items

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Subject matter experts have confirmed that this unit is assessable and suits a definite need in large meat processing plants. There is a project underway at the moment in the meat industry looking at worker retention - this unit is key to that project. More information can be provided if required.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

FS, Reading – text from another unit.

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

The skill of Reading has been removed from the Foundation Skills table.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic unit available?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback. Unfortunately no other unit available to meet the specific needs at AQF4.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE – refers to 'investigation team' this does not derive from PCs.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE dot point updated to read: 'ensured all individuals involved in the investigation have understood and followed required processes'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

KE – will require knowledge of analysis techniques, root cause analysis methods, project planning etc.

Consideration and Proposed Resolution: Adopted

Thank you for the feedback. KE updated to include:

- analysis techniques
- root cause analysis methods
- project planning methods'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

ACs – does this really require delivery in a meat processing workplace?

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

Context for delivery and assessment expanded to include food processing, for broader application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

replace the word “plant” with “premises”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'plant' replaced with 'premises' in unit application and PE.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

E3: Referencing the “Department of Agriculture” can be an issue as these departments continuously change names. Suggest something like “Export controlling authority”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'Agreed - 'Department of Agriculture' replaced with 'export controlling authority'. throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC 3.4: has been added and does not seem to fit with the element title “Identify the role of the federal Department of Agriculture”. It would align better with element 4 Identify and communicate export arrangement.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.4 moved to Element 4 and now PC4.4 'Interact effectively with personnel from export controlling authority'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 3a: This could easily be covered by saying “ programs approved by the export controlling authority”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

AC dot point updated to 'programs approved by the export controlling authority'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE – precis of PCs not helpful or compliant.

Consideration and Proposed Resolution: Noted

Thank you for your feedback. The PE dot points are the key aspects of the work task that need to be performed for assessment. They build on the PCs,

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

In 5.2, 5.4 & 5.5 Change the word “Stock” to “animal”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

‘stock’ changed to ‘animals’ throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

There is no 5.3

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PCs in Element 5 renumbered.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Change “livestock in holding yards” to “animals at animal handling facilities or meat processing premises”. Need to be broad enough to cover animals that are not held in yards eg poultry

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Application updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Change the word “Stock” to “animal” where it appears a number of times

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

‘stock’ changed to ‘animal’ or ‘animals’ throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

In 11th dot point change words “hurt and unwell” to industry terminology “sick and injured”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

In 11th dot point insert after the words “arrangements for the” the words “emergency slaughter or”. Some animals are processed without delay others are destroyed and disposed of.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

demonstrate on at least two separate 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 judgement on competency.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE requirements updated to once.

Three forms of evidence still valid but not noted as a condition in unit. Advice on forms of evidence will be included in the Companion Volume Implementation Guide for RTOs.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC4.4: Is this for fire & floods or for the emergency slaughter of animals? Need to clarify.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback,

'for the emergency slaughter of animals' added to PC 4.4.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Reading: read permits, waybills & NVDs

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'Interpret permits, waybills, National Vendor Declarations (NVDs)' added to Reading FS.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Oral communication: counting number of animals in a lot.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'Count number of animals in lot' added to Numeracy.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 9: replace "and" with "or" as some animals can be processed as "emergency kills" while others are humanely destroyed

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'and' replaced by 'or' in KE dot point.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC4.2: Treating stock should be under veterinarian advice

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC4.2 updated to read: 'Treat affected animals in accordance with regulatory, workplace and health and safety requirements, under guidance from veterinarian as required'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

feed & water requirements what about space, air & shelter

-Euthanasia "hurt & unwell animals" change to "injured & sick animals" which are terms used in the industry.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated to read: 'regulatory and workplace requirements for animal welfare, including for feed, water, space, air and shelter'.

PC4.1 includes 'sick or injured stock'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

demonstrate with 4 lots of animals?? 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 judgement on competency.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Numbers in Performance Evidence updated to 'once'.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

PE updated to 5 pens

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE has been updated 'to at least five pens'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

New PCs have been added. This unit cannot therefore be deemed equivalent.

Consideration and Proposed Resolution: Noted

Thank you for your feedback. Equivalence status already noted as 'Not equivalent'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 9: change "and" to "or" as some animals are processed without delay others are destroyed and disposed of.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'and' replaced by 'or' in KE dot point.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

NE – new PC 3.4 added

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

The concept covered in PC 3.4 is also included in the Foundation Skills field and have undergone realignment for compliance under the Standards. Vocational outcome remains the same. Equivalence status remains E.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PE = precis of PCs = does not meet Standard.

Consideration and Proposed Resolution: Noted

Thank you for your feedback. One PE dot point removed. Other PE dot points build on the concepts include in the Elements and PCs and are the essential aspects of overseeing humane handling of animals.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders, but none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders, but none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders; however, none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders; however, none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: National

Stakeholder Comments:

very happy with the changes to the unit

Consideration and Proposed Resolution: Noted

Thank you for the conformation.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders; however, none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

No generic business unit available?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

We have explored the use of other units with stakeholders; however, none meet the specific requirement outlined in this unit.

Organisation Type: Registered Training Organisation

Coverage: National

Stakeholder Comments:

very happy with the changes to the unit

Consideration and Proposed Resolution: Noted

Thank you for the conformation.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

Bullet 3: AS 4696 has no reference to anatomy and physiology except Schedule 2 procedures for post mortem inspectio

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated to read : references to food animal carcass parts and viscera consistent with relevant Australian Standard for meat processing, for human and/or pet consumption'.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

Bullet 3c: this is not mentioned in performance criteria. It is the primary function of a meat inspector.

I would suggest a new unit just for diseases and dispositions.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Agreed it would be good practice. Assessment Conditions clarified to ensure reference material is used.

See AMPMSY3X2 Recognise signs of emergency animal diseases for diseases and dispositions.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

refers to meat for HC what about Pet Food

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Pet consumption added to unit application and KE.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 3: reference anatomy & physiology terms in Aust Standard which is not correct as there is no such terms.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated to read: 'references to food animal carcass parts and viscera consistent with relevant Australian Standard for meat processing, for human and/or pet consumption'

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. Delete the reference to specific species and just use the term "Food animal".

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to species removed in unit application and PE.

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 in unit application and PE

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 3c: refers to reference material including abnormalities & disease which is not part of this unit – delete this reference

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to diseases and abnormalities removed from AC.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

Could we reflect the same species or animal that we have used in the Perform antemortem and post mortem inspection unit?. ie ovine and caprine, bovine, porcine, poultry, ratites, camels, wild game, rabbits, deer, horses, alpacas or llamas and calves.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

References to species removed for delivery flexibility and in line with feedback from other stakeholders.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

We must be clear to ensure that the student has completed the anatomy and physiology for the species /animals that the student is completing AM and PM inspection. Q. How can we verify if anatomy/physiology unit is specific if another AM/PM unit is completed/requested after initial course?

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

This point will be addressed in the Companion Volume Implementation Guide with advice for RTOs.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

PC10.2 change to: Identify and explain major endocrine glands and their function

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC updated as suggested.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

PC9.1 change to: Recognise the two nervous systems of food animal

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC updated as suggested.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

new 4.3 identify the regional and terminal lymph nodes and their importance

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

New PC added as suggested.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

add camels to list

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Reference to species removed and replaced by 'food animal' for flexible delivery.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

remove calves, add camels

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Reference to species removed and replaced by 'food animal' for flexible delivery.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC1.1: I feel that this PC is important as it provides basic information on the structure and functioning of a cell and provides a reference point for 'when things go wrong' in relation to diseases. It also provides a reference point for the structure and function of the pathogenic organisms that can affect a food animal.

Consideration and Proposed Resolution: Noted

Thank you for the confirmation. PC 1.1 remains.

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. The 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.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

when you do AMPMSY4X7 Game anti and post you don't have to do AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Noted you do not conduct ante-mortem inspection.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

any reference to ante mortem, slaughter, or harvesting of wild game should be removed these responsibilities are with the field processor not the inspector

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to ante-mortem removed.

Organisation Type: Other

Coverage: National

Stakeholder Comments:

this is a difficult one to do I know with Field processing of kangaroos they check them through the scope prior to shooting. The meat inspector only sees them when they are delivered to the processing factory chilled.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to ante-mortem removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Include wild goats, wild deer, wild rabbits

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Wild goats, wild deer and wild rabbits added to unit application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC1.3: Should be post- mortem inspection

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC1.3 updated as to specify 'post-mortem'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Writing: Delete reference to ante-mortem cards and insert “complete wild animal carcass receipt inspection report, complete condemnation documentation

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
Writing updated as suggested.

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.
Knowledge Evidence bullet 1 removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC4.2: 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: Noted

Thank you for your feedback.
Noted.

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.
Dot point removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Why is this unit not equivalent to AMPA3127?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
On review we note this was entered as not equivalent in error. Status changed to equivalent.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

A Cert II may not be required to mix chemicals or keep logs. They may be required to understand the procedure but it may be the Supervisor or leading hand who performs this

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Numeracy dot point updated to read 'Measure chemicals accurately' - seems reasonable that some measuring is carried out, even if under the direction of a supervisor.

'completed required documentation' removed from Performance Evidence.

"... according to workplace procedures" for preparing and mixing chemicals should cover the situation where the supervisor or leading hand actually does the measuring and mixing.

PC3.4 updated to read: 'Report cleaning activities and issues according to workplace requirements'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.1/2.2: With any cleaning operations there should be a requirement of 'Chemical Training' MSDS and where they are kept and how to read them. Noting the safety procedures should there be an incident.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Reference to SDS added to 2.1, 2.2 and Knowledge Evidence.

SDSs added to AC.

Organisation Type: Employer

Coverage: SA

Stakeholder Comments:

E1: they need to have been trained in the procedures and SOPs also as it is critical to ensure staff have a complete understanding of cleaning

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC added 1.3 'Locate and follow Standard Operating Procedures (SOPs) for cleaning work'.

SOPs added to PE, KE and AC

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

additional PC and elements make sense and will be relatively easy to deliver

Consideration and Proposed Resolution: Noted

Thank you for the confirmation.

Organisation Type: Employer

Coverage: WA

Stakeholder Comments:

I can only establish minimal changes to this unit and the draft copy looks acceptable to use.

Consideration and Proposed Resolution: Noted

Thank you for the confirmation.

Organisation Type: State Government

Coverage: NSW

Stakeholder Comments:

PC1.2: You may name all accepted movement documents under this point and later refer to them as 'movement documents'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC1.2 updated to include 'movement documentation' and titles of specific documents added to Knowledge Evidence.

Organisation Type: State Government

Coverage: NSW

Stakeholder Comments:

PC1.3: There are other movement documents in NSW that may accompany livestock, e.g. a transported stock statement (TSS), a buyer's reconciliation provided by the saleyard, or a permit issued by an authorised officer. However, abattoirs may choose not to accept stock that are accompanied by a TSS or permit only.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Knowledge evidence dot point updated to read: 'movement documents including National Vendor Declarations (NVD), Post Sale Summary (PSS), waybill, and documents used in state jurisdictions such as Transported Stock Statement (TSS), a buyer's reconciliation provided by the saleyard, or a permit issued by an authorised officer' and covered by 'movement documentation in PCs.

Organisation Type: State Government

Coverage: NSW

Stakeholder Comments:

PC2.4: or device (status can be on a property PIC or on an individual animal device as an ERP status).

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC updated to 2.4 'Implement corrective action for any status alerts for Property Identification Code (PIC) or animal device'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Change opening to: This unit describes the skills and knowledge required to monitor packing operations to ensure compliance with customer and workplace specifications.

Consideration and Proposed Resolution: Adopted

Thank you for the feedback. Unit application updated as suggested.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

remove PC2.3

Consideration and Proposed Resolution: Adopted

Thank you for the feedback. PC 2.3 removed.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

We think this unit of competency captures what is needed well. At stage cannot see any changes that need to be made

Consideration and Proposed Resolution: Noted

Thank you for the confirmation.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC4.2 & 4.3: Unlikely required at cert II level. The student would only be responsible for following instructions

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

PC 4.3 removed. PC 4.2 includes 'where appropriate' so allows for some flexibility to make suggestions.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC3.5 Same as 3.6

Consideration and Proposed Resolution: Noted

Thank you for the feedback.

The PCs are slightly different - 3.5 is about performance and 3.6 is about the general program , including for example food safety issues, animal welfare, environmental issue.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 1a: food processing establishment

Should this be meat processing as per unit title?

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

Dot point updated to read : 'meat processing premises'.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Oral Communication: Negotiates with colleagues

Unlikely required

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

'Negotiates with colleagues' removed.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

The performance criteria don not align with the knowledge evidence. Understand they are not the same but there should be some alignment. The performance criteria should have a higher focus on pest management as less on program planning and evaluation

Consideration and Proposed Resolution: Noted

Thank you for the feedback.

The unit is about developing, implementing and evaluating a program - there is a match between the technical knowledge the individual would need in order to carry out work tasks and the work of developing, implementing and evaluating the program.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC1.2 Should be removed, consultation is not required to develop a pest control program

1.2 Identify objectives

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

PC 1.2 removed.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC3.2: Not required

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

PC 3.2 removed.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

PC3.3 change to: Identify and examine performance indicators

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

PC 3.3 updated as suggested.

Organisation Type: Other

Coverage: NT

Stakeholder Comments:

skills must be demonstrated in any facility that processes meat, not just in retail.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit title and unit application updated to remove the restricted context.

Assessment conditions updated to say: 'meat processing or retailing premises', and dot point referring to monitoring systems updated to 'system to record temperatures'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Bullet 1a: change the words abattoir and knackerries to "slaughtering establishments". to address premises like poultry slaughter houses etc

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'abattoir and knackerries' changed to 'slaughtering establishments' in AC.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Change to food animal

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'food' added before 'animal' in unit application.

Organisation Type: Employer

Coverage: SA

Stakeholder Comments:

PC2.3: sensibility?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.3 - insensitivity changed to insensibility.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Monitoring to ensure effective stunning is required in clause 2.9.5 of the Australian code of practise for Livestock at slaughtering establishments and therefore required in all Australian slaughtering establishments. The clause referencing "importing Country Requirements" is an addition to the requirements of the code. Suggest this clause starts with the word "additionally".

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit application updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC2.2: Reword to state "Set up and follow schedule for daily, weekly cleaning and where applicable fumigation"

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PE – some meat processing premises only process one product type eg beef carcasses.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE updated to specify at least one meat product.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

I think the knowledge evidence around bacteria is more at a Cert IV level, yes, I think they should know about typical contaminants and biofilms but types of microbial cells and their components and functions seems a little high level to 'perform pre-op'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point '• types of microbial cells and their components and function' removed as suggested.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC1.6: 'calibrate testing equipment' - this seems like a whole different unit, do you just mean to verify the calibration?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC clarified to read: 1.6 Assemble, check and validate calibration of testing equipment'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.2: I think it should be clarified that swabbing is a verification tool for pre-op and unless they are using ATP type testing, micro testing takes time to obtain results and does not provide the evidence required to enable someone to pass or fail a room at the time of a pre-operational hygiene inspection. Should it actually be in the unit when it is not actually part of a pre-operational hygiene inspection? Yes, the company might include it at the time but what about all those that don't? Would it not be better to include it as part of the evaluation section or have a verification section?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.2 amended to remove 'and swabbing'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

E2: It is very important when performing pre-op that the cleaners have actually finished and that there is not maintenance being undertaken, lockout tags are in place if required, etc. Perhaps, verify that the area is ready for a pre-operational hygiene inspection according to workplace requirements.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

New PC added - 2.1 'Confirm the area is ready for a pre-operational hygiene inspection according to workplace requirements'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

E2: I believe there should be something here in regards to identifying unacceptable products on receipt and following company procedures for these products - i.e. this is about receipt and store product but if they receive products in an unacceptable condition such as holes in boxes, blood on boxes, squashed stacks, etc., they should not just put these into storage.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

New PC - 2.1 'Confirm cleaning products are fit for purpose and not damaged or tampered with'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.4: I am not sure what you mean here by 'validated instruments', in regards to putting together training and assessment I think there could be a lot of ambiguity on this point. I would have thought 'using hygienic procedures and calibrated instruments' better. For example if cartons need to be opened to check product temperature for a client thermometer should be sterilised, etc. I also think it is very important, be it here or in the knowledge evidence, that these operators understand about correction factors on calibrated equipment. They must be able to demonstrate the ability to determine temperatures using company procedures and correction factors where required.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.5 updated to read: 'Check temperature at regular intervals using hygienic procedures and calibrated instruments'.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

I think there should be something here about maintaining traceability, I don't know if it might just be part of the knowledge evidence 'product traceability' as it comes under 2.5 on the assumption their procedures include relabeling.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.6 updated to read: 'Repack any damaged cartons or containers according to workplace and customer requirements, ensuring traceability is maintained'.

Traceability also added to KE.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.2 Ensure input data - I think this statement should be clarified / simplified. Are you just trying to say 'Enter correct data into form'?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.2 updated to read: 'Enter correct data to form' as suggested.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.3 Should this be 'update records' or 'enter records'?

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.3 updated to 'Enter records...', as suggested.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC2.4 Correct shortcomings of the recording system - I take this as getting forms updated where required, is this correct? I think there should also be something about correcting shortcomings of recorded data - or correctly amend following workplace procedures

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.4 updated to read: 'Correct shortcomings of recorded data, following workplace procedures'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

change “pathological” (relates to disease) to “microbiological” (relates to disease, food safety, food spoilage etc)

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'pathological' changed to “microbiological” in unit application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

4.3 Change to “Where laboratories are used dispatch sample

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC4.3 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

4.2 Change to “Where laboratories are used store and preserve sample

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC4.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

this unit is about assessing physical contamination so it can be minimised. Replace the word microbiological with the word physical or macro contamination.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit application updated - 'microbiological' replaced by 'physical or macro-contamination'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

delete the word "Microbiological" as the unit is about minimising all types of contamination.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'microbiological' removed from unit application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

KE (third dot point) delete the word "Microbiological" as the student should have knowledge of the consequences of all types of contamination.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Dot point updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

To the best of my knowledge Offal pack are excluded from this process. Delete the words "or offal" where it appears twice

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to offal removed throughout unit (appeared 5 times).

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Delete the words "or offal"

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

References to offal removed throughout unit (appeared 5 times).

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

this unit is about assessing physical contamination so it can be minimised. Replace the word microbiological with the word physical or macro contamination.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit application updated - 'microbiological' replaced by 'physical or macro-contamination'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

replace the words "carcase" with the word "offal"

Consideration and Proposed Resolution: Adopted

Thank you for your feedback,

'carcase' replaced with 'offal' in unit application.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Should say: Grade beef carcase using Meat Standards Australia (MSA) standards

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Current convention is to use the acronym in the unit title and expand it on first use in both the unit and the Assessment Requirements.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

E1: There is no performance evidence in the assessment requirements for this performance criteria. See old unit for detail.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Performance Evidence updated to include: 'complied with workplace and regulatory requirements and applied all MSA grading reports'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC1.1: This does not relate to this training course; this is covered during onsite inductions at each processing site or employees of specific sites where this unit is conducted.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

PCs 1.1 and 1.2 have been added to cover preparing for safe work. Similar elements are in all units now, to cover the circumstance of the unit being delivered as stand alone.

Performance Evidence updated to include: 'complied with workplace and regulatory requirements and applied all MSA grading reports'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC4.2: Recommend the following based on the MSA Grading procedures today. It is currently out of date.

Enter, store, upload, sort, check and validate, interpret and submit data.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 4,2 updated to read: 'Enter, store, upload, sort, check and validate, interpret and submit data'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC5.3: Should be "Enter" not Activate

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 5.3 updated to include 'Enter...', as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 3: Should be Describe

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

The convention is to present the PE dot points using past tense.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 4: Should be assess

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

The convention is to present the PE dot points using past tense.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Correlate using the Onsite Correlation and Practice Program (OsCap) to industry standards.
refers to performance criteria 7.1

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Extra PE dot point added: 'correlated grading reports using the Onsite Correlation and Practice Program (OsCap) to industry standards'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Consider changing the word carton for the word “container” because not all meat presented for testing will be in a carton.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback,
'or container' added to unit application.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Consider changing the word carton for the word “container” because not all meat presented for testing will be in a carton.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
'or container' added to Performance Evidence.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC1.1: Replace the work “stock” with the word “animal”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC1.1 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC2.2: Replace the work “stock” with the word “animal”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'stock' replaced with 'animal' throughout unit.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Replace the work “stock” with the word “animal”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'stock' replaced with 'animal' throughout unit.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

'Individuals who have satisfactorily completed AUS-MEAT Accreditation for Beef Boning Room Standards Officers will have satisfied the requirements for this unit of competency.'

Remove this sentence,

Explanation

under the AUS-MEAT National Accreditation Standards for export meat processors, it is a requirement that individuals complete this unit of competency prior to completing the required assessment for a boning room standards officer.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit Application updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC3.4: Should say:

Identify and monitor product specifications in accordance with workplace requirements.

This is very similar to 3.1 - potential to be removed

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.4 removed as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

add in E5: Use of technology in determining compliance ie CL determination...

Additional Stakeholder Support: Employer - QLD x 1

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'Collect data using objective measurement technologies' added to Numeracy Foundation Skills.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 2: Should say

assessed a minimum of ten beef products using the AUS-MEAT language

Note: AUS-MEAT do not have specifications

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

change bullet 6: Product points of specification

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

bullet 7: Should say:

Use of the AUS-MEAT language in beef product specifications

Note: the alternatives makes no sense

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 3b: This makes no sense. Should say:

Beef product specifications

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

AC dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

'People who have satisfactorily completed AUS-MEAT Accreditation for Sheepmeat Boning Room Standards Officers will have satisfied the requirements for this unit of competency.'

Remove this sentence,

Explanation

under the AUS-MEAT National Accreditation Standards for export meat processors, it is a requirement that individuals complete this unit of competency prior to completing the required assessment for a boning room standards officer.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit Application updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC3.4: Should be:

Product specifications

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.4 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 2: assessed a minimum of ten sheepmeat products using the AUS-MEAT language

Note: AUS-MEAT do not have specifications

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

bullet 6: Product points of specification

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

bullet 7: Use of the AUS-MEAT language in sheepmeat product specifications

Note: the alternatives makes no sense

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

bullet 3b: This makes no sense. Should say:

Sheepmeat product specifications

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

AC dot point updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Typo in 5th sentence – change “if” to “of the”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Application updated to include the statement:

'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'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC 1.1: Monitor information and inputs?? This is the role of a QA manager not the role of a recall coordinator.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC1.1 removed.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC 2.4: Replace the words “third party” with the words “workplace”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC2.4 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC3.2: Replace the words “third party” with the words “workplace and controlling authority”

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC3.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC 2.2: reword – Communicate to all personnel the need and level of isolation of returned product

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.2 updated to: 'Communicate to all personnel the need and level of isolation of returned product'.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Insert after the words “manage a” the word “mock”. Product recalls do not happen regularly so the food industry perform “mock recalls”.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

'mock' added as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

'This unit is applicable to supervisors and quality assurance (QA) staff who wish to become AUS-MEAT accredited chiller assessors.'

change to all staff

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Unit Application updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

add: 1.2 Apply slaughter floor ticket information
and at end: Objective measurement equipment

Additional Stakeholder Support: Employer - QLD x 1

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 1.2 'Apply slaughter floor ticket information', added as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

E2:Should be titled

Assess carcasses to AUS-MEAT Chiller Assessment requirements

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Element title updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC's 2.1-2.4

Remove these. Replace with

2.1 Monitor product daily to ensure that carcass pre-conditions meet AUS-MEAT Chiller Assessment requirements

2.2 Ensure beef carcasses presented for assessment comply with AUS-MEAT requirements

2.3 Ensure correct technique is used when conducting AUS-MEAT Chiller Assessment

2.4 Identify non-conforming product

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PCs in Element 2 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Remove 2.5 and add to section 3

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.5 moved to Element 3 as PC 3.3.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

E3: Remove this - makes no sense heading should be:

Comply with AUS-MEAT Chiller Assessment standards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Element title updated as suggested

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC's 3.1 & 3.1: Remove these. Replace with:

3.1 Complete all aspects of Chiller Assessment in accordance with the AUS-MEAT Standards Manual and Accreditation requirements.

3.2 Identify and resolve issues relating to Chiller Assessment

3.3 Correlate to the AUS-MEAT Chiller Assessment requirements using the Onsite Correlation and Practice Program (OSCAP)

3.4 Identify and maintain AUS-MEAT requirements for carcass feedback

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PCs in Element 3 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

'on one run of at least 20 beef carcasses'

This is not enough. Needs to say:

On a minimum of 150 beef carcasses

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Requirement for performance updated to 150.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullets

Should say:

identify AUS-MEAT Chiller Assessment pre-conditions

accurately applied the correct assessment techniques and measurement to the allocated carcasses

Assess beef carcasses using AUS-MEAT Chiller Assessment Standards

use available technology to record, gather and interpret chiller assessment data

correlate to the AUS-MEAT Chiller Assessment requirements using the Onsite Correlation and Practice Program (OsCap).

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PE dot points updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

bullets 2a-e

Remove these no relevance. Need to include the following

1. Beef carcasses representing a variety of categories
2. Approved AUS-MEAT Chiller Assessment reference standards
3. Approved torch and battery pack
4. Thermometer and light meter
5. OsCap program
6. Data recording and monitoring systems
7. Safety step (where required)

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

AC dot points updated as suggested.

AMPQUA4X16 Conduct an internal audit of a documented program

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

This unit is very similar to AMPQUA4X18 Conduct a document review – units could be merged.

Additional Stakeholder Support: Employer - NSW x 1, RTO - QLD x 1

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

SMEWG deemed that the two units cover different activities, so units will remain separate.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Disagree to merging.

This is call first party auditing where companies audit their policies & procedures against their approved documented programs (Approved arrangements). This is where internal audit check the company is doing what it said it would do.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

SMEWG deemed that the two units cover different activities, so units will remain separate.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC 1.1: referencing the Australian Standard may cause confusion as this reference is not to do with the Australian Standard for meat processing but the Australian Standard for Sampling Systems

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Clarification of Australian Standard 1199.1-2003 Sampling procedures for inspection by attributes added to Knowledge Evidence

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

resources, equipment and material. There are usually two types of samples taken in the meat industry, samples from product or samples from product contact surfaces. Both need to be covered. Insert after "meat product" the words "or meat processing equipment"

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

AC updated as suggested.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

This unit is very similar to AMPQUA4X16 Conduct an internal audit of a documented program – units could be merged.

Additional Stakeholder Support: Employer - NSW x 1, RTO - QLD x 1

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

SMEWG deemed that the two units cover different activities, so units will remain separate.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Disagree to merging.

This is called a desk audit where you audit a QA program (Approved arrangement) against the standard or regulatory requirements. This is a paper based exercise usually done before the company's QA program is approved.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

SMEWG deemed that the two units cover different activities, so units will remain separate.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

We are comfortable with it being retained and can monitor use over the next three years at which point a decision can be made.

Consideration and Proposed Resolution: Noted

Thank you for the confirmation.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

The requirement for the student to complete an audit of meat processing on at least one meat processing facility or work area is unreasonable because this unit is not about performing an audit but preparing for external audit or review and managing an external audit or review.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Performance Evidence has been updated to included 'prepared for' rather than 'conducted'.

Unit title updated to remove 'plant'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Would like to see points related to objective measure technology

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

A KE dot point has been added: objective measurement technologies that measure traits influencing meat eating quality'

The 'data' referred to in Element 6 could cover data collected using these technologies.

Numeracy also updated to include 'Collect data using objective measurement technologies'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

This makes no sense at all. Try this

There must be evidence that the individual has applied meat science methodology to identify the impact on meat quality in at least two different instances, including:

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Introductory stem sentence in PE updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

E6: Would like to see points related to objective measure technology

Consideration and Proposed Resolution: Adopted

Thank you for the feedback.

A KE dot point has been added: objective measurement technologies that measure traits influencing meat eating quality'.

The 'data' referred to in Element 6 could cover data collected using these technologies.

Numeracy also updated to include 'Collect data using objective measurement technologies'.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Conduct and validate pH/temperature declines to MSA standards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
Unit title updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

change all to pH/ temperature

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
'and' replaced with '/' to read 'pH/temperature' throughout unit.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

'for meat carcasses'

This makes no sense. remove

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
'for meat carcasses' removed from sentence in unit Application.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

This unit must be delivered and assessed using Australian meat industry standards and regulations.

This is carried from the current unit. It should stay. We believe the above statement does not cover industry specific requirements.

Consideration and Proposed Resolution: Noted

Thank you for your feedback.
This statement not added as it has been replaced in all units by the following statement:
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.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC2.1: Should say AUS-MEAT Standards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
PC 2.1 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC2.2: Makes no sense Maybe try: Collect weekly and monthly data to ensure compliance with the pH/temperature window.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
PC 2.2 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

PC3.1: Doesn't make sense and far to prescriptive. Should say
Generate reports for analysis of pH/temperature monitoring.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
PC 3.1 updated as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Bullet 2 change to: conducted weekly and monthly

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
'monthly and weekly' changed to 'weekly and monthly', as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Add: operate and calibrate pH and temperature equipment

Definitely needs to be included as per current unit

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
Dot point added to PE as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

remove 'animal': for at least one lot of carcasses, including

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.
'animal' removed, as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

add:AUS-MEAT National Accreditation Standards

Effects of transport

Cycling effect

Extreme weather events

Additional Stakeholder Support: Employer - QLD x 1

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Dot points added to KE as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

Need to add the following

resources, equipment and materials:

1. pH meter with thermometer and pH probe
2. pH and temperature calibration equipment
3. Stopwatch
4. Data recording and monitoring systems

Specifications:

AUS-MEAT National Accreditation Standards

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Dot points added to AC as suggested.

Organisation Type: Employer

Coverage: QLD

Stakeholder Comments:

add: NILS Warning status

Missing tags

Additional Stakeholder Support: Employer - QLD x 1

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot points added as suggested

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC's 1.1 & 1.2: add 'at a meat processing premises' to the end

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PCs 1.1 and 1.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC's 2.1 & 2.2: change to 'development or update process'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PCs 2.1 and 2.2 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC2.3 change to: 'Develop EADP according to Chapter 2 AUSVETPLAN Enterprise Manual Meat Processing - Risk reduction and contingency planning or review EADP against Chapter 2 AUSVETPLAN Enterprise Manual Meat Processing Risk reduction and contingency planning'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.3 updated to 'Develop or review EADP according to Chapter 2 AUSVETPLAN Enterprise Manual Meat Processing - Risk reduction and contingency planning'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC2.4 change to: 'Develop EADP according to Chapter 3 AUSVETPLAN Enterprise Manual Meat Processing - Response plans in a declared area or review EADP against Chapter 3 AUSVETPLAN Enterprise Manual Meat Response plans in a declared area'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.4 updated to 'Develop or review EADP according to Chapter 3 AUSVETPLAN Enterprise Manual Meat Processing - Risk reduction and contingency planning'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC2.5 change to: 'Develop EADP according to Chapter 4 AUSVETPLAN Enterprise Manual Meat Processing - Response plans in an infected or dangerous contact premises or review EADP against Chapter 4 AUSVETPLAN Enterprise Manual Meat Response plans in an infected or dangerous contact premises'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 2.5 updated to 'Develop or review EADP according to Chapter 4 AUSVETPLAN Enterprise Manual Meat Processing - Risk reduction and contingency planning'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC3.4 change to: 'Establish or follow review and updating process'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.4 updated to 'Establish or follow plan review and updating process'.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

PC3.5 change to: 'Ensure Emergency Animal Disease Response Plan is incorporated into Approved Arrangement for export facility'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 3.5 updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

bullet 2 change to: 'the differences between notifiable and emergency diseases covered by the Emergency Animal Disease Response Agreement'

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

KE dot point updated as suggested.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC1.4: Cert III Slaughter persons & boners & slicers are just skilled people on a processing line and do not have any responsibility for ensuring PPE for others.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PC 1.4 removed

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

PC2.1: 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: Adopted

Thank you for your feedback.

PC2.1 updated to cover monitoring own safe work procedures in own work area. Unit application specifies that workers in the role have limited responsibility for others.

Organisation Type: Registered Training Organisation

Coverage: VIC

Stakeholder Comments:

E3: I feel "Duty of Care" does reflect a responsibility to Monitor colleagues and identify nonconformance, albeit in the correct manner and according to policy for the workplace.

Consideration and Proposed Resolution: Noted

Thank you for the confirmation.

Also, unit application specifies that workers in role have limited responsibility for others.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

PC1.4: PPE is embedded in the works from Induction! They may slip/get lazy now and again so the other workers can assist in reminding them - all meat process workers are or should be monitored by others in their work areas about PPE and Safety procedures.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

PPE added to PC1.3.

AMPA3071 Implement food safety program

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

Bullet 1: There is no prior reference to allergenic risks

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

This unit is proposed for deletion and replaced with FBPFYSY3005 Control contaminants and allergens in food processing.

Unit was revised as AMPQUA3X3 Identify and control contaminants to meat during Draft 1.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

1.1 Identifying types of contamination does not fit within the definition of regulatory requirements

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

This unit is proposed for deletion and replaced with FBPFYSY3005 Control contaminants and allergens in food processing.

Unit was revised as AMPQUA3X3 Identify and control contaminants to meat during Draft 1.

Organisation Type: Peak Industry Body

Coverage: National

Stakeholder Comments:

This condition is unclear

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

This unit is proposed for deletion and replaced with FBPFYSY3005 Control contaminants and allergens in food processing.

Unit was revised as AMPQUA3X3 Identify and control contaminants to meat during Draft 1.

For clarity on the point raised, an environment that reflects real workplace conditions is essentially a simulated environment, but set up with appropriate equipment and procedures, food safety plan, etc. (e.g. not a domestic setting). This information will be included in the supporting companion volume implementation guide.

Organisation Type: Registered Training Organisation

Coverage: QLD

Stakeholder Comments:

Support deletion

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:

Support deletion.

This task usually sits with the maintenance engineer (one per site)

Consideration and Proposed Resolution: Noted

Thank you for your feedback.

Organisation Type: Employer

Coverage: NSW

Stakeholder Comments:

support request for teach out extension for Cert IV in Meat Safety

Consideration and Proposed Resolution: Noted

Noted - thank you.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:

Customer focused units to many in retail butchery assessing repeated skills be good if clustered those units more together be good direction ? provide service to customers, meet customer needs, assess and address customer preferences for example

Consideration and Proposed Resolution: Noted

Thank you and agreed - there are opportunities for merging units in the retail butchery sector - this will come in future stages of the AMP Training Package review.

Organisation Type: Registered Training Organisation

Coverage: WA

Stakeholder Comments:

Foundation Skills must be mapped in WA. Can additional information be provided to support RTOs for Foundation Skills.

Consideration and Proposed Resolution: Adopted

Thank you for your feedback.

Additional information about addressing Foundation Skills will be added to Companion Volume.

Organisation Type: Other

Coverage: NT

Stakeholder Comments:

I have attached the delivery sequence for my clusters. Obviously others may have a different opinion on what should be delivered when; however I feel this provides a delivery schedule in line with the development of an apprentice over three years. I know from feedback from the employers this fits well. I am not suggesting we could merge those units in each cluster as the context is different for some. Many of these units are practically assessed holistically (cluster 3A is a good example of that).

For your reference as we progress through the review, I have attached the feedback I gave back in 2018 when the retail review was first suggested. My response identifies the units that I strongly believe can be merged etc. I was advised the review was put on hold due to some RTO's being concerned about the drop in nominal hours. I must admit that troubled me as I am sure a review in nominal hours associated with the changes would maintain status quo

Consideration and Proposed Resolution: Noted

Thank you. This will be very helpful for the review of qualifications and units in future stages of the project.

Organisation Type: Other

Coverage: TAS

Stakeholder Comments:

Re "Suitably qualified supervisor" My view to be a suitably qualified person one must hold ante mortem and post mortem inspection units or equivalent for the species being supervised and provide copies of such training rather than trying to identify particular professional people.

In my 56 years experience in slaughter houses and abattoirs both export and domestic, livestock managers, animal welfare managers or quality managers would not be able to differentiate between diseases and conditions like hydatids, tenui, ovis, sarco, TB, actino , CLA, pyaemia, malignant or benign cancers, jaundice ,anaemia, fever, poly arthritis just to name a few and make correct dispositions, and be aware of correct post mortem carcase and offal inspection procedures unless they hold the above qualification.

Consideration and Proposed Resolution: Adopted

Thank you for the feedback and suggestions here.

The units that refer to a 'suitably qualified assessor, now include the following statement in the Assessment Conditions:

A suitably qualified supervisor must hold this unit, [insert title of unit] or have equivalent and current skills and knowledge.

This statement will be further supported by information in the CVIG. This draft content will be available with Validation drafts.