

# Meat Processing, General, Quality and Safety Skills



## Stakeholder Feedback Report - Drafts Available Round 2

May 2022

Draft 2 qualifications and select 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 21 February to 21 March 2022. Please visit the website to view a full list of the documents that were submitted for consultation during this phase.

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

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

Feedback received during the Draft 2 period for the qualifications and units of competency has been positive, with multiple changes and updates suggested by stakeholders to help meet the needs the broad range of job roles covered by these qualifications.

Below is a summary of the feedback raised during Draft 2 for the Meat Processing, General, Quality and Safety Skills Project, 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, SMEWG – Subject Matter Expert Working Group**

## Report Index

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Qualification Feedback

Skill Set Feedback

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Removal Feedback

General Feedback

## Component Index

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Cert III	AMP303X22	Certificate III in Meat Safety Inspection
Cert III	AMP306X22	Certificate III in Meat Processing
Cert IV	AMP402X22	Certificate IV in Meat Processing
Cert IV	AMP405X22	Certificate IV in Meat Safety Inspection

## Elective Group A

<p><b>Organisation Type:</b> Registered Training Organisation</p> <p><b>Coverage:</b> NSW</p> <p><b>Stakeholder Comments:</b> Good to see 2 units for the micro meat processor facilities. There may be more of these into the future.</p> <p><b>Consideration and Proposed Resolution:</b> Noted Thank you for the confirmation.</p>
<p><b>Organisation Type:</b> State Government</p> <p><b>Coverage:</b> NT</p> <p><b>Stakeholder Comments:</b> happy with draft 2 changes</p> <p><b>Consideration and Proposed Resolution:</b> Noted Thank you for the feedback.</p>
<p><b>Organisation Type:</b> Training Board</p> <p><b>Coverage:</b> NT</p> <p><b>Stakeholder Comments:</b> AMPWHS2XI Sharpen and Handle Knives Safety should be within the core of qualification</p> <p><b>Additional Stakeholder Support:</b> Other - NT x 1</p> <p><b>Consideration and Proposed Resolution:</b> Noted Thank you for the confirmation.</p>

## General

<p><b>Organisation Type:</b> Registered Training Organisation</p> <p><b>Coverage:</b> VIC</p> <p><b>Stakeholder Comments:</b> Stand alone qualification will satisfy the Overseas and Australian Regulators requirements for a Meat Safety Officer.</p> <p><b>Consideration and Proposed Resolution:</b> Noted Thank you for the feedback.</p>
<p><b>Organisation Type:</b> Registered Training Organisation</p> <p><b>Coverage:</b> WA</p> <p><b>Stakeholder Comments:</b> Well done correct decision</p> <p><b>Consideration and Proposed Resolution:</b> Noted Thank you for the confirmation.</p>

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Suggest AMPA3072 Perform carcass MHA  
AMPA402 Oversee plant compliance with the  
Australian Standards for meat processing

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Suggested units added to General Elective bank, note updated codes:

AMPQUA3X4 Perform carcass Meat Hygiene Assessment

AMPQUA4X5 Oversee compliance with Australian Standards for meat processing

## Core

**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**

AMPWHS2X1 Sharpen and Handle Knives Safety should be within the core of qualification

**Additional Stakeholder Support:** Other - NT x 1

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

The SMEWG have agreed that AMPWHS2X1 should be an elective, which will pave the way for other specialisations to be added in future stages of the project, that do not require knife use.

## General

**Organisation Type:** Registered Training Organisation

**Coverage:** SA

**Stakeholder Comments:**

Can the following units be added to the General Electives list:

AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection

AMPA3069 - Perform ante-mortem inspection and make disposition

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Units added to elective list as suggested. AMPA3069 included in current project - now coded AMPMSY3X3 Conduct ante-mortem inspection and make disposition.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

A significant number of students come from outside the industry and need to have knowledge & skills of basic meat processing especially Quality assurance, workplace health & safety and hygiene & sanitation.

Amend by inserting "Certificate II cores"

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

Entry requirements added to the Validation draft of the Certificate III and the Certificate IV in Meat Safety Inspection as discussed with SMEWG.

## General Electives

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Remove the unit "AMPLSK2X1 Apply animal welfare and handling requirements" from the core units.

The topics in this unit are already covered by AMPLSK3X1 for this qualification. If you did both units it would be a doubling up

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

AMPLSK2X1 removed from General Elective bank.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

The following units should be included in Cert III Group B:

AMPG300 Overview wild game meat industry

AMPG303 Receive and inspect wild game carcasses from the field

AMPG304 Receive and inspect wild game carcasses at a processing plant

AMPG305 Store wild game carcasses

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

AMPG300 is already included - now coded AMPGAM3X1,

AMPG303 and AMPG304 also included (although not part of current project so not updated yet).

AMPG305 has been added as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

“AMPOPR3X2 Handle meat product in cold stores” is duplicated

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Duplication removed.

## Quality

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

To perform carcass MHA they need to use a knife so the knife use unit should also be in this specialisation

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

AMPWHS2X1 can still be selected for the Quality specialisation, even though it's listed as a General Elective. It will be relevant to other specialisations as they are added in future stages.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

there are not enough units for a QA officer on a slaughter floor, suggest you should add FBPPPL3005 Participate in audit process. In fact any large abattoir where QA officers work in one department will need this and the knife sharpen unit

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

FBPPPL3005 added to the Quality specialisation.

Numbers of units required for the specialisation reduced to 5.

## Core

**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**

AMPWHS2XI Sharpen and Handle Knives Safety should be within the core of qualification

**Additional Stakeholder Support:** Other - NT x 1

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

The SMEWG have considered your feedback and agreed that AMPWHS2X1 should not be in the core of the Certificate IV in Meat Processing. This is to allow the qualification to include specialisation's that are not reliant on knife use.

## Description

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Typo: This qualification won't reflect Meat Inspection.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

'Meat inspection' removed from qualification description.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

In the first sentence, replace the words "meat safety" with the word "management".

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

'Meat inspection' removed from qualification description. 'Supervisory' added ('meat safety' not in draft).



## Leadership

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Consider adding: AMPX418 Lead communication in the workplace

BSBMGT402 Implement operational plan

BSBCUS402 Address customer needs

BSBPMG423 Apply project cost management techniques

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

The units suggested have been replaced by updated units, specifically:

AMPX418 Lead communication in the workplace - Proposed for deletion and replaced with BSBXCM401

BSBMGT402 Implement operational plan is superseded by BSBOPS402

BSBCUS402 Address customer needs is superseded by BSBOPS404

BSBPMG423 Apply project cost management techniques is superseded by BSBPMG423

All units above are included in the Leadership specialisation.

## Packaging Rules

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

The paragraph starting with the words "Where appropriate, electives may be packaged..... is very good and explains how the qualification in the specialised areas will apply. Something like this should be included in AMP306X22 Certificate III Meat Processing.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

The paragraph starting with the words "Where appropriate, electives may be packaged...' is already included in the Certificate III in Meat Processing.

**Organisation Type:** State Government

**Coverage:** NT

**Stakeholder Comments:**  
happy with draft 2 changes

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

## Core

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**  
I suggest AMPWHS2X1 Sharpen and handle knives safely should be a core unit (same as Cert III).

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
AMPWHS2X1 Sharpen and handle knives safely added to core of Certificate IV Meat Safety Inspection.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**  
If a person gains a cert IV meat safety qualification they will NOT be trained in effective communication, compliance in hygiene & sanitation, maintaining food safety, quality programs, workplace health and safety processes. This is essential for people entering the meat industry for the first time.

The crucial cert III core units are more relevant to the roles of meat inspectors compared with crucial cert IV core units. Relevancy was a key issue to be addressed in this review.

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
Entry requirements added to the Validation draft of the Certificate III and the Certificate IV in Meat Safety Inspection.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**  
I agree with 1229, you can't do meat inspection without a knife

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
AMPWHS2X1 added to core of Certificate IV in Meat Safety Inspection.

**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**  
AMPWHS2XI Sharpen and Handle Knives Safety should be within the core of qualification

**Additional Stakeholder Support:** Other - NT x 1, RTO - QLD x 1, RTO - National x 2

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
AMPWHS2X1 added to core of Certificate IV in Meat Safety Inspection.

## Entry Requirements

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

There is concern that students who come from outside the industry can obtain a cert IV meat safety with minimal knowledge & skills of basic meat processing especially workplace health & safety and hygiene & sanitation.

Two Options:

1. Make cert II & cert III cores prerequisites or entry requirements. This could be done at a qualification level or at a unit level eg make AMPWHS3X1 a prerequisite/entry requirement for AMPWHS4X1.
2. Redesign the qualification and make Certificate III meat safety a prerequisite or entry requirement for Certificate IV meat safety.

**Additional Stakeholder Support:** RTO - NSW x 1, Union - QLD x 1, RTO - National x 3

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
Entry requirements added to the Validation draft of the Certificate III and the Certificate IV in Meat Safety Inspection.

## General

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Stand alone qualification satisfies Overseas and Australian regulatory authorities for Meat Safety Officer/FSMA.

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

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Wise move to deliver as a separate qualification

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

## General Electives

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Suggest AMPA3072 Perform carcass MHA  
BSBFLM312 Contribute to team effectiveness  
AMPA416 Oversee humane handling of animals

**Consideration and Proposed Resolution:** Adopted  
Thank you for the feedback.  
AMPA3072 Perform carcass MHA - added (now coded AMPQUA3X4)  
BSBFLM312 Contribute to team effectiveness - unit superseded, but BSBXCM401 added  
AMPA416 Oversee humane handling of animals - added (now coded AMPLSK4X1)

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

The following units should be included in Cert IV Group B: Furthermore, unless some of the Certificate III game units are also included, students wishing to complete the cert IV in game will struggle finding suitable units. Currently they can do the Certificate III game units and get an understanding of the game industry as compare to the option in this draft where most of the cert IV group B units are irrelevant.

AMPQUA4X4 Implement a Meat Hygiene Assessment program  
AMPQUA3X10 Inspect transportation container or vehicle  
AMPA413 (old code) Review or develop an Emergency Animal Disease Response Plan  
AMPA416 (old code) Oversee humane handling of animals  
AMPAUD4X1\* Conduct an animal welfare audit of a meat processing plant  
AMPQUA4X19 Monitor meat preservation process  
AMPQUA4X16 Conduct an internal audit of a documented program  
AMPQUA4X21 Prepare for and respond to an external audit of the establishment's quality system  
AMPX412 (old code) Build productive and effective workplace relationships  
AMPQUA4X23 Participate in ongoing development and implementation of a HACCP and Quality Assurance system  
AMPX421 (old code) Establish sampling program  
AMPX425 (old code) Conduct a document review  
AMPX428 (old code) Plan, conduct and report a workplace incident investigation  
FBPAUD4001 Assess compliance with food safety programs  
FBPAUD4002 Communicate and negotiate to conduct food safety audits  
FBPAUD4003 Conduct food safety audits

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

All suggested units added to Group B Electives.

Build productive and effective workplace relationships already in core.

## Component Index

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AMPSS000X81

Meat Processing Mentor Skill Set

**Organisation Type:** Registered Training Organisation

**Coverage:** National

**Stakeholder Comments:**

Request for a mentor skill set.

We see the work of the mentor to be that of a 'buddy' who are responsible for welcoming new employees and supporting them to 'fit in' to the team. This mentor/coach relationship is so important for the new employees well being and whether they stay in the business.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Mentor skill set created as suggested.

## Component Index

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AMPAUD4X1	Conduct an animal welfare audit of a meat processing premises
AMPCOM3X1	Communicate effectively at work
AMPGAM3X2	Operate a wild game harvester vehicle
AMPGAM3X3	Use firearms to safely and humanely harvest wild game
AMPLDR4X6	Foster a learning culture in a meat enterprise
AMPLSK3X2	Assess cattle according to industry standards
AMPLSK3X3	Assess sheep and lambs according to industry standards
AMPMSY3X2	Recognise signs of emergency animal diseases
AMPMSY3X3	Conduct ante-mortem inspection and make disposition
AMPMSY4X1	Perform ante and post-mortem inspection - Ovine and Caprine
AMPMSY4X2	Perform ante and post-mortem inspection – Bovine
AMPMSY4X3	Perform ante and post-mortem inspection – Porcine
AMPMSY4X4	Perform ante and post-mortem inspection – Poultry
AMPMSY4X5	Perform ante and post-mortem inspection – Ratites
AMPMSY4X6	Perform ante and post-mortem inspection – Camels
AMPMSY4X8	Perform ante and post-mortem inspection – Rabbits
AMPMSY4X9	Perform ante and post-mortem inspection – Deer
AMPMSY4X10	Perform ante and post-mortem inspection – Equine
AMPMSY4X11	Perform ante and post-mortem inspection - Alpacas or Llamas
AMPMSY4X12	Perform ante and post-mortem inspection – Calves
AMPMSY4X13	Recognise diseases and conditions during inspection of food animal
AMPMSY4X14	Conduct ante and post-mortem inspection in micro meat processing premises
AMPMSY4X15	Conduct post-mortem inspection in micro meat processing premises – Wild game
AMPMSY4X16	Raise and validate requests for export permits and Meat Transfer Certificates
AMPOPR2X5	Undertake routine preventative maintenance
AMPPKG3X2	Supervise meat packing operation
AMPQUA3X1	Comply with hygiene and sanitation requirements
AMPQUA3X2	Maintain food safety and quality programs
AMPQUA4X1	Support food safety and quality programs
AMPQUA4X2	Maintain good manufacturing practice in meat processing
AMPQUA4X4	Maintain a Meat Hygiene Assessment program
AMPQUA4X8	Contribute to meat processing premises design and construction processes

AMPQUA4X10	Manage the collection, monitoring and interpretation of animal health data
AMPQUA4X19	Monitor meat preservation process
AMPQUA4X20	Monitor the production of processed meats and smallgoods
AMPQUA4X21	Prepare for and respond to an external audit of the establishment's quality system
AMPQUA4X23	Participate in the ongoing development and implementation of a HACCP and QA system
AMPQUA4X24	Monitor the production of UCFM smallgoods
AMPWHS2X1	Sharpen and handle knives safely
AMPWHS3X1	Contribute to workplace health and safety processes
AMPWHS4X1	Monitor workplace health and safety processes



**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

7.1 Exsanguination is not a common word used by industry. Suggest replace the word “exsanguination” with the words “the bleeding”

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 7.1 updated as suggested.

**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 do not repeat them.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

PC3.4: I dont see how this even makes sense.Why?? can industry explain

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

PC 3.4 updated to 'Communicate with others about work issues using workplace systems' This could also be via email, phone etc.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

3.4 Communicate with others about work issues using digital tool. I assume this relates to ipads, computers, scanners etc. Not all workplace have this technology. Suggest reword to state "Communicate with others about work issues using workplace systems/methods"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 3.4 updated to 'Communicate with others about work issues using workplace systems' This could also be via email, phone etc.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

PC3.4: Agree with comments from 115. Not all workers have access to or issued digital tools.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 3.4 updated to 'Communicate with others about work issues using workplace systems' This could also be via email, phone etc.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Why not using one of the numerous existing 'communicate at work' units?

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

The development team examined all 'Communication' units available at AQF3, and none were a good match to industry requirements.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Performance Evidence (PE) is largely a precis of Performance Criteria (PCs). This does not meet the Standards and can lead to problems at training delivery and audit.

**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:** VIC

**Stakeholder Comments:**

Assessment Conditions (ACs) – does a unit such as this really require delivery in a meat processing workplace?

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

AC dot point updated to include 'food or meat' processing premises', so that the unit can have broader application.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

PC3.4: If you are rural and regional sometimes there is no internet/service available.

Digital tools not accessible for quite a few abattoirs.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 3.4 updated to 'Communicate with others about work issues using workplace systems' This could also be via email, phone etc.

**Organisation Type:** Employer

**Coverage:** National

**Stakeholder Comments:**

Bullet 11: Suggest use time of harvest not after death

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

'death' replaced by 'harvest in KE dot point.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

"This unit is applies to individuals who work as operate vehicles for wild game harvesting for commercial purposes." I think 'work as' needs to be deleted.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

'work as' removed from sentence in unit Application.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 7: What does this mean?

Do you mean “emergency procedures for serious injuries caused by firearms. Could this be expanded to state “emergency procedures for serious injuries occurring during harvesting” which would cover all contingencies.

**Additional Stakeholder Support:** Other - TAS x 1

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

KE dot point updated to read: 'emergency procedures for serious injuries occurring during harvesting', as suggested.

**Organisation Type:** Employer

**Coverage:** National

**Stakeholder Comments:**

3.5 Game animals harvested for commercial purposes must always be a single head shot.

3.6 A shot to the heart is the option if the initial shot was not fatal, but the animal will be non commercial.

4.1 Check any female animals for dependent young. If found they must be euthanized in accordance with relevant codes or animal welfare guidelines .Animals that left in the field as a result of non head shot must tagged and recorded in accordance with the relevant state requirements if applicacable.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PCs 3.5, 3.6, 3.8, 4.1 and 4.2 updated as suggested.

PC 4.3 removed.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

New PCs added – cannot be deemed equivalent.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Equivalence status updated to 'Not equivalent' because of added Element.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Not all PE requirements are derived from Elements and PCs i.e. bullet points 5 & 6 requires review or removal and / or PCs amended.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PE dot points 5 and 6 removed and concepts included in Foundation Skills Table.

**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:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Industry Standards, we hope the trainees/employees know what they are!

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

We will include a note in the CVIG to clarify what 'Industry standards' actually mean.

**Organisation Type:** Other

**Coverage:** National

**Stakeholder Comments:**

PE update 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:** QLD

**Stakeholder Comments:**

Bullet 7: Cysticercus Bovisany to be replaced by Cysticercus Bovis  
This is how it is described in the Australian Standards.

Also in KE.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.  
Bullet 7 updated as suggested, and reference in unit Application.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

1.4 Replace the word “symptoms” with the word “signs”. Symptoms relate to live animals not carcasses.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.  
PC 1.4 'symptoms' replaced with 'signs' and throughout unit.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Add another dot point  
• Symptoms of EADs as they may be seen at ante-mortem

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.  
Dot point added as suggested whilst noting that 'symptoms' has been replaced with 'signs' throughout.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 4: Add the word “and signs” after the word “symptoms”.

And update in AC

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.  
'symptoms' replaced with 'signs' throughout.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Suggest should include:  
Anthrax, Japanese encephalitis, Scrapie, Transmissible gastroenteritis (TGE), and consider

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.  
Diseases/conditions added to unit Applications and Knowledge Evidence.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

I don't think we need Scabby mouth, Orf or C. Bovis on this list.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

Scabby mouth, Orf or C. Bovis to remain as other SMEs have provided feedback that they need to remain in the unit.

**Organisation Type:** State Government

**Coverage:** TAS

**Stakeholder Comments:**

comprehensive knowledge around endemic diseases which will be seen during inspection, the ability to recognise and act appropriately and rapidly in the event an animal presents with signs characteristic of an emergency disease would be an important requirement.

**Consideration and Proposed Resolution:** Adopted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: Animals are not handled on a chain. Change to normal production speed.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

PC2.5: I think this point should reflect a major livestock species, ovine, bovine, porcine.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC updated as suggested (and also updated the detail within the unit application).

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Bullet 5a: Agree with 115, the timeframe is within 24 hrs of slaughter am must be conducted.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated to read 'at normal production speed'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Replace the word "livestock" with the words "food animal"

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

'livestock' replaced with 'food animal'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

1.5 change the words "lamb, sheep or goat" to "food animal species (cattle, sheep, pigs)"

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC updated to include 'ovine, bovine or porcine species'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

3.5 Change the word "stock" to the word "animal"

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC 3.5 updated as suggested.

**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 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:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Agree normal production speed.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated to read 'at normal production speed'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: Ante-mortem inspections must be performed at production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Assessment Conditions updated as suggested.

**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 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:** Employer

**Coverage:** National

**Stakeholder Comments:**

for assessment they would use animal welfare officer or QA officer

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

A definition of 'suitably qualified supervisor' has been added to the unit. This will be expanded on in the Assessment Conditions and Companion Volume Implementation Guide.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

PC4.3: Typo: Should this be Post-mortem.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC4.3 corrected to 'post-mortem'.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

I have an issue with the addition of more than 50 kg dressed weight for calves. Previously the unit covered all bovine including bobby calves, but with the > 50gk restriction the student will need to complete the AM and PM calves unit.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

References to calf weight removed so that delivery can include bobby calves, if appropriate.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Could this be buffalo, cattle and calves as described in AS 4696:2007?

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Unit application updated to read: 'duties on steers, cows, bulls or calves in an abattoir processing cattle or Asian buffalo'... 'buffalo, cattle and calves' used elsewhere throughout the unit.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

With out the 50kgs some RTOs where using this unit to issue this qualification in calf only abattoirs to students to gain a qualification in cattle abattoirs.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Note added to unit application to say: Users who inspect calves only, or who work in calf-only abattoirs, must refer to AMPMSY4X12 Perform ante and post-mortem inspection - Calves.

**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 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:** QLD

**Stakeholder Comments:**

In first dot point, change “ovine and caprine” to “porcine”

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Replace with “AMPA3122 Perform ante and post-mortem inspection – Porcine”

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Mapping updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Bullet point updated as suggested.

**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 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:** Employer

**Coverage:** National

**Stakeholder Comments:**

FYI Poultry plants have no vet on site to assess

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Definition of a suitably qualified supervisor updated in Assessment Conditions and will be expanded on in Companion Volume Implementation Guide.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

Dot point updated as suggested.

**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 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:**

PC4.3: Typo: Should be postmortem

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC 4.3 updated to 'post-mortem'.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

Unit reviewed, looks good to me.

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**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 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:** QLD

**Stakeholder Comments:**

Delete references to (emu & ostriches)

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

References to emu & ostriches have been removed from unit Application.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**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 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:**

PC4.3: Typo: Should this be postmortem.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PC 4.3 updated to 'post-mortem'.

**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 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:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**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 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:** QLD

**Stakeholder Comments:**

Should this unit be called “Perform ante and post mortem inspection – Equine”

This would be in line with using the scientific name such as in the case of bovine, ovine, caprine and porcine.

Application

If we change the title from horse to equine then the word “horse” where it appears in the unit, should change to “horse, donkey, mule & ass”

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Unit title updated as suggested and language changed throughout to refer to horses, donkeys, mules, hinnies and/or asses.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Assessment Conditions updated as suggested.

**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 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:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Assessment Conditions updated as suggested.

**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 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:** QLD

**Stakeholder Comments:**

Bullet 5a: ante-mortem inspections must be performed at normal production speed

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Assessment Condition dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

PC4.3: Typo: Should be post-mortem inspection

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'ante-mortem' changed to 'post-mortem' as suggested.

**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 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:** QLD

**Stakeholder Comments:**

The unit should be designed to address parasites in general such as

- Describe the effects of parasites on food animals
- Parasite/Host relationships (intermediate host etc)
- Overview of external parasites (Arthropods, Arachnida)
- Overview of internal parasites (Trematodes, Cestodes, Nematodes)

Specific diseases, conditions and parasites that affect specific species will be address in the individual species unit.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Information about parasites and diseases has been split out into its own element (now Element 2), to incorporate suggestions.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 6: Change the sixth dot point to read “the different types of external and internal parasites and their effects and relationship on food animal host”.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

E1: This unit is designed to address common diseases and conditions affecting all food animals. These diseases and conditions include arthritis, pleurisy, pneumonia, neoplasm, fever, septicaemia, gangrene. Should we include the word "Common"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'Common' added to Element 1 title, also to unit application and KE.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

PC2.2: There are so many conditions such as, CLA, Cysticercus, Ovis, pleurisy

they cannot be all mentioned - this should be a separate section within the unit itself. They are not all Common.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC2.2 (now 3.2) updated to include 'common' and a list of conditions added to the Knowledge Evidence. Species specific conditions will be covered in the 'Ante and post-mortem', species specific unit.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

AC relationship add 'or veterinarian' as per other units

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

AC relationship updated to 'under the supervision of a meat inspector or a suitably qualified supervisor' as per other MSY units.

Further information of a 'suitably qualified supervisor' to be included in the CVIG.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Micro Plant definition: This could be reduced further to "fewer than four workers"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Definition of micro plant updated as suggested.

**Organisation Type:** State Government

**Coverage:** NT

**Stakeholder Comments:**

happy with draft 2 changes

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Micro Plant definition: This could be reduced further to "fewer than four workers"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Definition of micro plant updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Micro Plant Definition: Because game are field harvested there is no slaughtering undertaken so replace the term "slaughter floor" with the term "processing floor"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Definition of micro plant updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Oral Communication: change the words "slaughtering establishment" to "wild game animal processing premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Oral communication updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 2: replace the word "slaughtering" with the word "processing".

**Additional Stakeholder Support:** Employer - NSW x 1

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Bullet point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 1a: replace the words "slaughtering establishment" with the words "wild game animal processing premises".

**Additional Stakeholder Support:** Employer - NSW x 1

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Bullet point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 7: Delete the seventh dot point as there is no slaughtering, stunning or bleeding of wild game animals

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Bullet point deleted as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 17e: delete reference to “emergency and suspect slaughter”.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Bullet point deleted as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

In the first dot point replace the words “slaughtering establishment” with the words “wild game animal processing premises”.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Bullet point updated as suggested.

**Organisation Type:** State Government

**Coverage:** NT

**Stakeholder Comments:**

happy with draft 2 changes

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

For small businesses starting up, the cost of employing a qualified meat inspector or vet to supervise a student is a significant cost. There are few meat inspectors available and this is especially difficult in remote areas, inspectors who are around like to work 2 weeks straight rather than 1 day a week for 12 weeks and micro businesses often operate at odd hours making it difficult to hire qualified person,

I think the 10 carcass inspections is a move in the right direction as it's near impossible to complete the current requirements. The suitable person to supervise the assessment will also need to be considered to make it viable.

I live and work in rural NSW making the supervisor component difficult to complete. I have also run into the issue with the course as the inspection needs to be done in a licensed facility. Under the NSW Food Authority for my facility to be licensed it needs to have a qualified Meat Inspector, while this isn't related to the course it just highlights the challenges a microprocessor and small business starting up are faced with.

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation that this unit means that the qualification is moving in the right direction for micro businesses.

The Assessment Conditions have been updated to clarify what a 'suitably qualified supervisor' is: 'A suitably qualified supervisor must hold an AMP 'Perform ante and post-mortem inspection' unit specific to the species addressed in this unit or have equivalent and current skills and knowledge.'

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

If a microprocessor was wanting to move into the export market in the future could the 100 hours be attained through hours applied to inspections at the micro processing operation ? Small business throughput is low, so students do not need to practice to learn how to inspect at line speed. Micro businesses are often boutique businesses specialising in non-traditional food animals such as kangaroo, wild deer etc which have few diseases and a qualified game harvester culls out anything suspicious before it even enters a field depot for inspection. This in turn reduces the food safety risk with the low input, allowing more time to perform the safety and quality controls required.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback. If a meat inspector attained one of these new micro plant units and wanted to move on to work in an export plant, they would need to enrol in a species-specific ante and post-mortem unit with the 100 hours logged for assessment. The Companion Volume Implementation Guide will have further information to clarify this point.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

2nd Paragraph: This only applies to export licenced premises.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'in meat export licensed premises' added to first sentence in second paragraph of unit Application.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

This unit is vitally important.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Unit has been updated and retained.

**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:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

This unit is something we will not use. We have maintenance and electrical departments and only skilled tradesmen are to touch and repair the production equipment.

All our supervisors and trainers in the production floor can do is report a fault.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

Other stakeholders have reported a use for the units so it will be retained as an elective.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Packaging rules for Export needs to be mentioned as the EU for instance have strict protocols when it comes to packaging. This is not just State and Territories

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Knowledge Evidence dot point updated to read:

'regulatory requirements for packaged meat, including requirements for export markets as required'.

**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 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:** QLD

**Stakeholder Comments:**

I fail to see how this unit is not equivalent to ampcor202.  
the new element added is knowledge based .  
will this be the same for retail??

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

This unit is indeed very similar to AMPCOR303, but with some additions, so it has to be deemed Not Equivalent. We have developed this unit at AQF3 to ensure the overall alignment of the Certificate III sits at AQF3, which we need to do to comply with the Standards. In future stages of the project, we will review the AQF2 core units and ensure they align appropriately with AQF2. Unfortunately we can't do all of this in the one project stage.

Overall the plan is to have core units at each AQF level that cover similar job tasks, that build in complexity (compared to the lower level).

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

I Agree with 1091 this is equivalent to ampcor 202. if this is a cert III subject then maybe we need to review the cert II cores

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

This unit is indeed very similar to AMPCOR303, but with some additions, so it has to be deemed Not Equivalent. We have developed this unit at AQF3 to ensure the overall alignment of the Certificate III sits at AQF3, which we need to do to comply with the Standards. In future stages of the project, we will review the AQF2 core units and ensure they align appropriately with AQF2. Unfortunately we can't do all of this in the one project stage.

Overall the plan is to have core units at each AQF level that cover similar job tasks, that build in complexity (compared to the lower level).

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Is this a duplication of another unit? Are you just adding a greater emphasis on hygiene and sanitation?

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

This unit is indeed very similar to AMPCOR203, but with some additions.

We have developed this unit at AQF3 to ensure the overall alignment of the Certificate III sits at AQF3, which we need to do to comply with the Standards. In future stages of the project, we will review the AQF2 core units and ensure they align appropriately with AQF2. Unfortunately we can't do all of this in the one project stage.

Overall the plan is to have core units at each AQF level that cover similar job tasks, that build in complexity (compared to the lower level).

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the words " plant" with the words "premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Have included 'plant or premises' in unit application to keep some flexibility around terms used.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

I disagree as an abattoir site is know as a plant.

Do not really want to use the work 'Establishment' either.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Have included 'plant or premises' in unit application to keep some flexibility around terms used.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Element 6 states "Calculate calibration adjustments" however there is no performance evidence to support this. Suggest adding "calibrate equipment accurately and verify calibrations" as a performance evidence.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Dot point added to PE, as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

PCs significantly altered unit cannot be deemed equivalent.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

The PCs have been refined (clarified), but not altered significantly where we have changed the requirements. Vocational outcome remains the same. Equivalence status remains E.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

PC3.4: SOPs are usually a QA task and can only be changed by QA as they also change the version control records as well.

I know this is a QA unit but a specified person in QA can only change the SOPs and Work Instructions.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Yes - the SMEWG understand that updating SOPs is a documented process, so they agree the PC should work (3.4 Identify process to update and distribute amended SOP).

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 4: This maybe an issue if there are no non-compliant issues. Add the words “where appropriate”

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'as required' added to PE dot point.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 3: What does “meat processing chain” mean? Suggest change to “GMP practices that covers the workplace’s meat processing activities

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

KE dot point updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

New Element and associated PCs added – cannot be deemed equivalent.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Unit noted as 'Not equivalent'.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Looks good

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the word "plant" with the word "premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'plant' replaced by 'premises' in unit application.

'plant' retained in other areas of the unit to keep some flexibility around the terms used.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

E5: MHA programs have been in place in the meat industry for over 10 years so implementing a MHA program is not practical. If the above suggested changes are made this element could be deleted.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Element 5 deleted as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

This unit is about overseeing the implementation of meat hygiene assessment program. Currently elements 1, 2 and 3 are worded more towards doing the assessment rather than overseeing the implementation. The pre-requisites cover the performance of the different assessments.

Suggest changing the titles of the elements to state

1. Oversee carcass meat hygiene assessment program
2. Oversee offal and/or carton meat hygiene assessment program
3. Oversee process meat hygiene assessment program

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Elements 1, 2 and 3 updated as suggested.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

I disagree, keep the word plant.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Conflicting feedback received on use of language.

'plant' replaced by 'premises' in the unit application.

'plant' retained in other areas of the unit to keep some flexibility around the terms used.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the word “plant” with the word “premises”

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

In most cases, 'plant' has been changed to 'premises', but left as 'plant' in this case in the unit Application (it allows for some flexibility in the terms to meet the needs of stakeholders).

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

2.3 change to read “Where animals are processed, assess handling facility design in achieving safe, effective and efficient movement of animals”. This unit applies to all meat processing premises and some of these do not handle and process animals.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 2.3 updated as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the word “plant” with the word “premises”

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

In most cases, 'plant' has been changed to 'premises'.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Disagree Keep 'Plant'

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

In most cases, 'plant' has been changed to 'premises', but left as 'plant' in this case in the unit Application (it allows for some flexibility in the terms to meet the needs of stakeholders).

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

PC2.3: The trainee/employee can 'Assess' however they need to report what they have Assessed to management before any changes will take place as there is a consultation requirement.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Agreed - PC 2.6 requires the provision of feedback.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

To ensure uniformity of terms, replace the word “livestock” with the word “Animals” where it appears throughout the unit.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'livestock' replaced with 'animal/s' in most instances.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

If the collection, monitoring and interpretation of animal health data from wild game was ever considered in the future (which I think highly unlikely) this unit could not be used with its current wording. Terms such as slaughter floor would need to be changed to processing floor. If the term “slaughter floor” was changed to “processing floor” this would enable a broader use of the unit.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'Slaughter floor' changed to 'processing floor' throughout.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Data sharing makes a big difference for the future. 'Livestock' should stay as that is what the farmers would use.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

The SMEWG have retained the word 'livestock' in the unit application for flexibility around the terms used. The group understand and respect that stakeholders do use different words to identify the same thing.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Quality assurance officers are the people who usually do the monitoring. Suggest adding the words “officers or” after the word “assurance”.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Sentence in unit application updated as suggested.

**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:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

I agree that the word 'Officers' should be used here. This is not only work for managers.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Sentence in unit application updated to include 'officers'.



**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

New PCs added – cannot be deemed equivalent.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

The PCs have been refined (clarified), but not altered significantly to change the requirements. Vocational outcome remains the same. Equivalence status remains E.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

PC2.3: This implies, assembling of an audit team which is confusing as the term "team" can apply to external audit team or the workplace team facilitating the audit.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

PCs 2.2, 2.3 and 2.4 updated to clarify the team is to prepare for external audit, as follows:

2.2 Identify size of team who will prepare and roles of team members

2.3 Assemble team who will prepare for external audit and make necessary notifications throughout the workplace

2.4 Brief team on scope of preparation for audit

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

E1: the performance criteria needs to focus on preparing for an external audit, not performing external audit.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

Element 1 updated to read:

1. Prepare for external audit

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Maybe a Prerequisite should be at least one of the auditing units so they understand what they need to do in responding.

If you use the term 'Team' then how does the trainee know who to chose? Are the 'Team' doing the internal audit? This is a bit confusing.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

The unit application has been updated to clarify that this unit is about preparing for an external audit.

PCs in Element 2 updated to specifically refer to preparing for external audit.

Prerequisite not added, although a pathway unit could be delivered where required.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Great to see HACCP based QA system!

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Support deletion.

In QLD safe food has made the unit redundant as not many businesses do dry fermentation.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

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

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Do not support deletion.

This unit is used by smallgoods QA personnel and auditors and they generally can't produce smallgoods but the inclusion of the FBP unit is a good idea as an additional unit. The low use is because the smallgoods industry has been slow to enter the VET space.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Unit updated as suggested, with a focus on monitoring the process rather than producing smallgoods.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

feedback suggested as per marked up unit

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Suggested changes adopted.

**Organisation Type:** Other

**Coverage:** NT

**Stakeholder Comments:**

should this not be "overtime" to keep in line with the assessment conditions. I would suggest we need to be more specific, once in my opinion is not enough.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Follow up phone call made with the following agreed outcomes:

The co-assessment aspect is a way of ensuring that knives are sharpened and maintained while carrying out a meat processing task.

Performance Evidence statement updated to 'sharpened and handled knives safely while performing meat processing tasks, on at least one occasion'.

Also confirming that the following sentence has been added to the Assessment Conditions:

'Assessment for this unit must include at least three forms of evidence'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 2b:

This statement is not practical, as the learner needs to be able to sharpen

their knives. So an assessor observes a learner while still learning to sharpen a knife. X209 is a prerequisite for all knife units, and all units involving knives have the WHS considerations for that specific unit.

totally agree with 685 statements. it takes months to be able to sharpen a knife correctly

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Follow up phone call made with the following outcomes:

The co-assessment aspect is a way of ensuring that knives are sharpened and maintained while carrying out a meat processing task.

Performance Evidence statement updated to 'sharpened and handled knives safely while performing meat processing tasks, on at least one occasion'.

Also confirming that the following sentence has been added to the Assessment Conditions:

'Assessment for this unit must include at least three forms of evidence'.

**Organisation Type:** Registered Training Organisation

**Coverage:** NSW

**Stakeholder Comments:**

Agree this needs to be changed to overtime as once is not enough to deem apprentices/students competent in sharpening a knife and handling a knife safely.

\*There must be documented evidence that the individual has handled knives safely overtime including;

\*Maintained a bevel edge on various size knives

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Follow up phone call made with the following agreed outcomes:

The term overtime' would not be approved under the Standards for Training Packages.

The co-assessment aspect is a way of ensuring that knives are sharpened and maintained while carrying out a meat processing task.

Performance Evidence statement updated to 'sharpened and handled knives safely while performing meat processing tasks, on at least one occasion'.

'maintained a sharp knife edge' to be assessed in conjunction with the meat processing task and the knives required for that task.

Also confirming that the following sentence has been added to the Assessment Conditions:

'Assessment for this unit must include at least three forms of evidence'.

**Organisation Type:** Registered Training Organisation

**Coverage:** NSW

**Stakeholder Comments:**

Bullet 2b:

Agree with 1091, Co-assessed should be removed as it is a prerequisite for all knife handling tasks

\*Unit must be assessed before a meat processing unit that requires the use of a knife, resources, equipment and materials:

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Follow up phone call made with the following agreed outcomes:

The co-assessment aspect is a way of ensuring that knives are sharpened and maintained while carrying out a meat processing task.

Also confirming that the following sentence has been added to the Assessment Conditions:

'Assessment for this unit must include at least three forms of evidence'.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Bullet 2b:I read this totally differently. I read this to say as part of your assessment you would assess the students ability to sharpen a knife and the students ability to maintain a sharp knife (over time) while performing a meat processing task. Hence the word "co-assessed"

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback and the clarification.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the word "establishment" with the word "premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'establishment' replaced with 'premises', as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

replace the word "establishment" with the word "premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'establishment' replaced with 'premises', as suggested.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

I support the unit being co-assessed rather than a pre-requisite. The assessment sequence and practicality is efficient as co-assessed unit.

**Additional Stakeholder Support:** Other - NT x 1, RTO - National x 1

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Other

**Coverage:** NT

**Stakeholder Comments:**

If the requirement to be able to assess "knife safety" is to be co-assessed then the current unit sharpen knives needs to remain the same and then identify a specific unit eg; AMPR102 or similar where they can be assessed using the knife safely. Sharpening a knife is a skill on its own and WHS requirements around handling a knife are quite specific, and need to be assessed in a unit / units that require the trainee to use the knife to perform a task such as slicing and trimming etc.

Making changes to a unit for the sake of making changes is not the way to improve training.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Follow up phone call made with the following agreed outcome:

co-assessed means assessed at the same time, so that candidates are using a knife to carry out a meat processing task.

**Organisation Type:** Other

**Coverage:** NT

**Stakeholder Comments:**

not that i support the current view to include "handle a knife safely" the application doesn't address the requirement to handle a knife safely nor how it is to be assessed. - what is the co unit??

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Followed up with phone call with the following agreed outcome:

Wording in unit application refined. The term 'co-assessed' to be expanded on in Companion Volume Implementation Guide.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

in meat retail apprentices must log at least 7 weeks of practice in knife sharpening and handling before assessment can take place I agree with 1808 on a time period to be deem competency

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

It is very likely that there will be a separate qualification for retail butchery, where the core units could be different.

The term 'overtime' would not be accepted under the current Standards for Training Packages - would need to say over a period of at least seven weeks, for example.

**Organisation Type:** Other

**Coverage:** NT

**Stakeholder Comments:**

Can we determine a person is competent in handling a knife safely from a WHS perspective by their ability to sharpen and maintain a sharp knife. If the answer is NO; then the 'handle Knife safely component needs to be incorporated into a unit (which it already is across multiple units) that can demonstrated using a knife safely.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Followed up with phone call with the following agreed outcomes:

The unit can work with the PE noted as once, with the co-assessment requirement in the AC, and with the sentence 'Assessment for this unit must include at least three forms of evidence.' also included.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

New Element and associated PCs added – cannot be deemed equivalent.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

Unit mapped as 'Not equivalent'.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Stay consistent and use the word 'Plant'

I agree that you will require a very good assessment to go with this unit.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

In most cases, but not all, we've used the word 'premises'. Some instances of 'plant' remain to show some flexibility in language use.

**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**

Participants noted the current inclusion of 'handle a knife safely doesn't address the requirements to handle a knife safely or how it is to be assessed. Participants noting that learners cannot be deemed competent to handle a knife safely, just on their ability to sharpen and maintain a sharp knife.

**Additional Stakeholder Support:** Other - NT x 1

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

Agreed - the unit should be assessed with another unit so that the knife use has a context.

**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**

Participant's advice is to include unit 'AMPX102 - Trim meat for further processing' is suitable as a pre-requisite into unit 'AMPX209 - Sharpen knives' to be a co-assessed unit.

**Additional Stakeholder Support:** Other - NT x 1

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

This would be an option in the retail qualification/s and will be considered in future stages of the project.



**Organisation Type:** Training Board

**Coverage:** NT

**Stakeholder Comments:**

Stakeholders identified that the unit would be better suited as a level 1 unit as learners are already using knives quite early in their training.

**Additional Stakeholder Support:** Other - NT x 1

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

The AQF level remains at 2 (and is a good match to the AQF2 descriptors), but unit can be delivered at any stage of the training - the sequencing of units for delivery is up to RTOs.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

will this be a mandatory core unit to supersede ampcor204. As is written too high for most apprentices.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

AMPCOR204 will still exist and be included in Certificate II qualifications. This unit has been developed as core unit for Certificate III and addresses the issue of ensuring the overall alignment of the qualification sits at AQF3 (one of the drivers for the project).

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

I feel the unit is appropriate at AQF level 3 and should fit all the certificate III streams.

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

PC2.1: Could "Monitor" be changed to Check or Support? I feel "Monitor" has a connotation of supervise.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 2.1 updated to include 'check', as suggested.

**Organisation Type:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

WoW!! Implementation of health and safety - really. Has this trainee done the TAFE 5 day safety rep course in Health and Safety to understand how to 'Implement'?

**Consideration and Proposed Resolution:** Noted

Thank you for your feedback.

This unit describes the skills and knowledge required to support the implementation of health and safety policies and procedures and therefore, the individual will know how to contribute to implementing risk control measures and safety practices within a workplace.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Replace the word "plant" with the word "premises"

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'plant' replaced with 'premises', except in cases where it would be repeated in the same sentence.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

E4: The element "Monitor implementation of safe work practices" and performance criteria: "Monitor safe work performance by employees" will be an issue for meat inspectors as this is outside their scope of responsibilities. Meat inspectors do not monitor workplace health and safety of other workers. Further to this, in the case of third party meat inspectors, who are the employees? It is suggested that if the word "monitor" is to be used, the performance criteria be changed to "monitor, within the field of responsibility, safe work performance of workers. This would restrict the monitoring by meat inspectors to monitoring fellow meat inspectors.

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

PC 4.2 updated as suggested: 'Monitor safe work performance by employees, within field of responsibility'.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

New Element and associated 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:** Employer

**Coverage:** NSW

**Stakeholder Comments:**

Again I disagree - leave it 'Plant'

This is a great Unit - everyone should do it!

**Consideration and Proposed Resolution:** Adopted

Thank you for your feedback.

'plant' replaced with 'premises', except in cases where it would be repeated in the same sentence.

## Component Index

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AMPA3071	Implement food safety program
AMPA405	Develop and implement Quality Assurance program for a rendering plant
AMPMGT505	Manage maintenance systems
AMPR107	Undertake minor routine maintenance
AMPX206	Operate forklift in a specific workplace
AMPX309	Identify and repair equipment faults
AMPX405	Conduct statistical analysis of process
AMPX410	Facilitate achievement of enterprise environmental policies and goals
AMPX413	Manage and maintain a food safety plan
AMPX418	Lead communication in the workplace

# Component Removals

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AMPA3071 Implement food safety program

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**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Support deletion.

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

It is a duplication of other content.

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

It is a duplication of other content.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

No one has ever requested this.

**Consideration and Proposed Resolution:** Adopted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Support deletion.

I have trained for 18years and never once had the need for this unit.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

If we need this we can use the FBP one.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.



**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

Outside of maintenance department all forklift use is general.

**Consideration and Proposed Resolution:** Noted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

Low use unit.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

Same unit with different coding.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

No one chooses this unit.

**Consideration and Proposed Resolution:** Noted

Thank you for the conformation.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Do not support deletion.

This is the primary role of a QA officer/manager.

**Consideration and Proposed Resolution:** Noted

Thank you for the feedback.

Although this unit is important, the content is duplicated in AMPQUA4X1 Support food safety and quality programs (core) and also in AMPQUA4X23 Participate in the ongoing development and implementation of a HACCP and QA system (Quality management specialisation).

Recommendation is to delete this unit to remove duplication.

**Organisation Type:** Registered Training Organisation

**Coverage:** WA

**Stakeholder Comments:**

Support deletion.

Double up so not needed.

**Consideration and Proposed Resolution:** Adopted

Thank you for the confirmation.

**Organisation Type:** Registered Training Organisation

**Coverage:** QLD

**Stakeholder Comments:**

Over ten years ago in the Meat Industry there were a small number of training organisations whose aim was not to provide quality training to the industry but to access Government funding. These organisations undertook assessments which in most cases did not involve face to face contact with trainees and were basically a tick and flick process (we called them drive by assessments). One of the steps the Industry took to protect itself from these types of assessments was to include the requirement for assessments for the meat training package to involve three forms of assessment. This has worked well except for a small number of units such as "overview the meat Industry & Overview the game meat industry" which are more knowledge based than skill based units.

This requirement has ensured consistency across the industry. We do not want students shopping around to find RTOs that have the lowest assessment requirements. This is especially important for the meat safety qualifications where uniformity is essential when subjected to review by regulators from importing country.

There is a need for stricter requirements for the mandatory inclusion of different forms of assessments for each unit in line with those in the current training package.

Because it was felt that meat inspectors must have a high level of knowledge regarding anatomy, physiology, diseases and parasites and be able to apply this knowledge while performing meat inspection at chain speed, students were required to undertake a closed book exam for AMPA3119 Apply food animal anatomy and physiology to inspection.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

The sentence 'Assessment for this unit must include at least three forms of evidence.' has been added to the Assessment Conditions of most units. Best practice advice about assessment for the Meat Safety units has also been added to the CVIG. This draft content will be available with Validation drafts.

**Organisation Type:** Registered Training Organisation

**Coverage:** VIC

**Stakeholder Comments:**

To ensure straightforward implementation and avoid problems at training audit a clear definition of "a suitably qualified supervisor" must be provided.

As to the definition of "a suitably qualified supervisor" I believe this should be documented in the Assessment Conditions field of the relevant units. Information in the Companion Volume is not mandated and RTOs may choose to apply such a definition or not. Likewise auditors may apply it or interpret it in a different manner. If it is essential that the supervision of the 'diarising' is undertaken by someone with particular skills and knowledge then those skills and knowledge are best described in the form of the units of competency and /or the qualifications held. To future proof such detail the phrase 'or equivalent' should be utilised in the Assessment Conditions description.

**Consideration and Proposed Resolution:** Adopted

Thank you for the feedback.

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 supported by information in the CVIG.

This draft content will be available with Validation drafts.