Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0 |

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| AMPQUA205 | Apply hygiene and sanitation practices |
| Application | This unit covers the skills and knowledge workers require to apply personal hygiene and sanitation practices in a meat processing or retailing operation. It also covers appropriate methods for cleaning equipment and immediate work areas during operations.  This unit applies to those who work in meat processing or retailing premises.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Pre-requisite Unit | Nil |
| Unit Sector | Quality (QUA) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Clean and store personal equipment | 1.1 Clean personal equipment following workplace health and safety requirements, hygiene and sanitation requirements  1.2 Store personal equipment following workplace requirements |
| 2. Clean own work area during operations | 2.1 Clean worksite during operations to meet workplace health and safety, and workplace requirements  2.2 Clean and sanitise equipment between carcases or meat products following workplace instructions  2.3 Clean surfaces to meet workplace requirements  2.4 Monitor cleanliness of work area while working |
| 3. Identify sources of contamination and spoilage | 3.1 Identify contamination and take steps to reduce the occurrence  3.2 Report contamination occurrences following workplace procedures  3.3 Take corrective action when contamination or spoilage is identified, following workplace requirements |
| 4. Follow workplace personal hygiene requirements | 4.1 Follow personal hygiene practices to meet workplace requirements  4.2 Handle product to avoid contamination, following workplace and hygiene and sanitation requirements |

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| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skill | Description |
| Learning | * Take action to improve own work performance as a result of self-evaluation or feedback from others, or in response to changed work practices |
| Reading | * Follow key information in work instructions and procedures |
| Oral communication | * Interact effectively with team members and/or supervisor about equipment, hygiene and sanitation |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPQUA205 Apply hygiene and sanitation practices | AMPCOR202 Apply hygiene and sanitation practices | Unit merged with AMPCOR201 Maintain personal equipment  Unit code updated  Unit sector code added  Unit application updated  Elements and Performance Criteria revised  Foundation skills added  Assessment Requirements updated | Not equivalent |
| AMPQUA205 Apply hygiene and sanitation practices | AMPCOR201 Maintain personal equipment | Unit merged with AMPCOR202 Apply hygiene and sanitation practices  Unit code and title updated  Unit sector code added  Unit application updated  Elements and Performance Criteria revised  Foundation skills added  Assessment Requirements updated | Not equivalent |

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

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| TITLE | Assessment requirements for AMPQUA205 Apply hygiene and sanitation practices |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has applied hygiene and sanitation practices in the workplace, following workplace requirements:   * in three different work areas, OR * before, during and on completion of a work task.   The assessor must observe the individual applying hygiene and sanitation practices for a minimum of 15 minutes. The assessment may be undertaken while the individual is being assessed for another unit of competency. | |

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| Knowledge Evidence |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements for applying hygiene and sanitation requirements in own work area * cleaning and sanitation techniques for personal equipment * chemical contamination risks * physical contamination risks and control methods * visual evidence of contamination * microbiological contamination risks to product and how they are controlled * possible sources of contamination and cross-contamination in the work area * consequences of failing to follow workplace requirements * consequences of contaminated or spoiled meat leaving the meat processing or retailing premises. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   skills must be demonstrated a meat processing premises or an environment that accurately represents workplace conditions   * resources, equipment and materials:   personal protective equipment  cleaning and sanitation products and equipment   * specifications:   task related documents   * personnel:   access to team members and/or supervisor or mentor.  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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