

<b>AMPSS00062</b>	<b>Food Processing Pest Control Monitoring Skill Set</b>
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### Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0

<p><b>Description</b></p> <p>This skill set addresses the skills and knowledge required to monitor and assess the effectiveness of an established pest control program in a food processing enterprise. It may include checking the work of contractors involved in administering a pest control program.</p>
<p><b>Pathways Information</b></p> <p>These units of competency provide partial credit towards AMP30716 Certificate III in Meat Processing (Quality Assurance).</p>
<p><b>Licensing/Regulatory Information</b></p> <p>No occupational licensing or regulatory requirements apply to this skill set at the time of publication.</p> <p>However, state regulations governing the operation of enterprise pest control programs are different in every state, and trainers and assessors must reference state requirements when delivering this skill set.</p>
<p><b>Skill Set Requirements</b></p> <ul style="list-style-type: none"> <li>• AMPCOR202 Apply hygiene and sanitation practices</li> <li>• AMPCOR203 Comply with Quality Assurance and HACCP requirements</li> <li>• AMPCOR204 Follow safe work policies and procedures</li> <li>• AMPX230 Undertake pest control in a food processing establishment</li> <li>• FBPTEC3002 Implement the pest prevention program</li> <li>• AMPR314 Calculate and present statistical data in a meat enterprise</li> </ul>
<p><b>Target Group</b></p> <p>This skill set is for Quality Assurance personnel who are responsible for monitoring the enterprise's pest control program within the Quality Assurance Plan.</p>
<p><b>Suggested words for Statement of Attainment</b></p> <p>These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for monitoring a pest control program in a food processing enterprise.</p>