

Modification history

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

AMPX429	Develop and implement a TACCP and VACCP plan
Application	<p>This unit of competency describes the skills and knowledge required to identify and analyse threats to the food supply chain and areas of vulnerability to food fraud, and utilise them to develop and implement food defence plans and food fraud mitigation plans.</p> <p>The unit applies to personnel and supervisors who are responsible for Quality Assurance in abattoirs, boning rooms, game processing plants, wholesalers and meat retail operations.</p> <p>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.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	All meat processing sectors

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Form a threat and vulnerability team	1.1 Select a cross-functional team with personnel from across the organisation 1.2 Define roles of team members based on knowledge of the implications of food fraud and food vulnerabilities 1.3 Schedule regular team meetings to update and review TACCP and VACCP plans
2. Develop a food defence plan	2.1 Undertake and document a threat assessment 2.2 Develop a flow chart of the supply chain and identify steps where there is potential threat to the organisation, key staff, operations and the product 2.3 Undertake a risk assessment to identify the critical control points (CCPs) 2.4 Identify where the controls are for each CCP and develop action plans to address breaches 2.5 Develop a food defence plan outlining the methods, responsibilities and criteria for preventing food adulteration 2.6 Document the plan and schedule a review at least annually
3. Develop a food fraud mitigation plan	3.1 Undertake and document a vulnerability assessment 3.2 Assess raw materials, direct food contact packaging and supply chains to identify where the site is vulnerable to food fraud 3.3 Undertake a risk assessment to identify the critical control points (CCPs) 3.4 Implement a food fraud mitigation plan to specify the methods of controlling food fraud vulnerabilities 3.5 Document the plan and schedule a review at least annually
4. Maintain records	4.1 Maintain records of the food defence plan securely and ensure they are readily accessible 4.2 Maintain records of the review of the food fraud vulnerability assessment and mitigation plan and ensure they are readily accessible

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> • Reads and interprets regulatory information
Writing	<ul style="list-style-type: none"> • Develops plans and strategies • Prepares performance reports
Oral communication	<ul style="list-style-type: none"> • Communicates with personnel from across all levels of the organisation
Numeracy	<ul style="list-style-type: none"> • Interprets reports • Interprets statistical data
Interact with others	<ul style="list-style-type: none"> • Briefs stakeholders • Presents data • Negotiates with colleagues and stakeholders

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX429 Develop and implement a TACCP and VACCP plan	Not applicable	New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7
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TITLE	Assessment requirements for AMPX429 Develop and implement a TACCP and VACCP plan
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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has:

- participated in a TACCP and VACCP team
- identified and assessed the threats to the organisation, key staff, operations and products
- undertaken assessments of a site's vulnerability to food fraud, and put plans in place to mitigate the risks
- undertaken risk assessments and identified critical control points
- developed food fraud mitigation plans and food defence plans
- documented and reviewed plans
- maintained records in a secure and easily accessible location.

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:

- potential vulnerabilities in the food chain for deliberate adulteration or substitution
- potential risks to products from deliberate attempts to inflict damage or contamination
- where to access information on historical or developing threats of food fraud to the supply chain
- how to undertake a risk assessment
- how to document and maintain records
- auditing requirements for external stakeholders
- the business and current procedures
- HACCP systems and procedures.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- resources, equipment and materials:
 - relevant workplace procedures and policies, including the food safety plan, HACCP plans, etc.
- specifications:
 - access to database containing food defence plan and food fraud mitigation plan
 - relevant information on external auditing requirements
 - a minimum of three different forms of assessment must be used
- relationships:
 - client(s)
 - suppliers
 - senior management
 - auditors.

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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