

# Meat hygiene assessment



## Course Outline

Meat Hygiene Assessment has been designed to be the monitoring, recording, corrective action and verification guide for HACCP and Good Hygiene Practice (GHP) in the Australian red meat industry. The Meat Hygiene Assessment training program covers five Units in the new meat industry training package. The units cover, Process monitoring, Carcase assessment, Offal assessment, Carton Meat Assessment and Implementation of an MHA program.

## Course duration

2 day

## Course content

Meat Hygiene Assessment has been designed to be the monitoring, recording, corrective action and verification guide for good manufacturing practice in the Australian meat industry.

Meat Hygiene Assessment provides three controls for maintaining safe meat, all of which are covered in the training:

- process Monitoring, which provides measured controls over operations
- product Monitoring, which provides measured control over product hygiene
- trend analysis, which provides on-going control over both processes and product

## Prerequisites

Nil

## Who should attend?

Meat industry quality assurance and regulatory officers so that they can more effectively monitor processes and product.

## Competencies issued

Depending on the assessment path chosen, qualifications issued may include MTMP3074A Perform carcase Meat Hygiene Assessment, MTMP3075A Perform process monitoring for Meat Hygiene Assessment, MTMP3076A Perform boning room Meat Hygiene Assessment and MTMP3077A Perform offal Meat Hygiene Assessment.

## Course fee includes

- Professional trainer experienced in meat hygiene assessment.
- Detailed workbook including case examples.
- Venue costs, morning and afternoon tea, lunch.