



Australian Government

AMPA3092 Grade beef carcasses using Meat Standards Australia standards

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to grade beef to Meat Standards Australia (MSA) standards.

It is an MSA requirement that enterprises with a Level 1 licence have company graders who have a Statement of Attainment in this unit of competency or an MSA approved equivalent unit.

The skills and knowledge gained from this unit allow AUSMEAT chiller assessors to grade beef to MSA standards. MSA grading can only be carried out in MSA licensed processing establishments.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

Element	Performance criteria
1. Apply the MSA system	1.1 Identify consumer preferences for eating quality traits 1.2 Identify factors impacting on eating quality
2. Grade beef carcasses to MSA standards	2.1 Accurately identify and allocate reasons for non-compliance 2.2 Identify default inputs required for MSA grading 2.3 Assess maturity, MSA marbling, hump height, fat distribution and hide puller damage to MSA standards 2.4 Calibrate, maintain and operate equipment used for measuring ultimate pH and record calibration results 2.5 Measure ultimate pH 2.6 Identify hanging method 2.7 Record AUS-MEAT chiller assessment measurements of the carcass to be graded 2.8 Generate an eating quality outcome for graded carcasses
3. Operate MSA software and hardware to record grading details and generate eating quality outcomes	3.1 Access and operate MSA software and hardware 3.2 Enter, store, sort, retrieve, check and validate, interpret and forward data 3.3 Generate grading reports
4. Apply vendor declaration information to MSA grading	4.1 Identify and interpret essential information on vendor declarations and delivery paperwork 4.2 Manage MSA vendor declarations in accordance with the MSA Standards 4.3 Activate Data Capture Unit (DCU) defaults in accordance with the vendor declaration
5. Identify MSA graded carcass product to demonstrate traceability	5.1 Identify system for identifying graded product 5.2 Apply slaughter floor ticket information 5.3 Identify carcasses appropriately for carcass sorting and cuts harvesting
6. Adhere to the MSA Standards Manual	6.1 Complete all aspects of MSA grading in accordance with the Standards Manual and Licensing requirements 6.2 Grade carcasses according to the MSA system 6.3 Identify and resolve grading problems
7. Comply with workplace requirements	7.1 Comply with applicable workplace health and safety, workplace and regulatory requirements whilst grading

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP3095B Grade beef carcasses using Meat Standards Australia standards.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>