



**Australian Government**

# **AMPA404 Conduct and validate pH and temperature declines to MSA standards**

**Release: 1**

# AMPA404 Conduct and validate pH and temperature declines to MSA standards

## Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

## Application

This unit covers the skills and knowledge required to accurately calibrate and maintain pH equipment, conduct pH and temperature declines and weekly monitoring, as well as to validate results to ensure conformance to the pH and temperature window.

It is a license requirement for Meat Standards Australia (MSA) enterprises to achieve the pH and temperature window.

The skills and knowledge gained from this unit will allow individuals to monitor pH or temperature window to AUS-MEAT and MSA standards. This unit is suitable for people working in Quality Assurance (QA) or a company grading role.

This unit must be delivered and assessed using Australian meat industry standards and regulations.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

## 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.
1. Operate and calibrate pH equipment	1.1 Conduct temperature calibrations 1.2 Conduct pH calibrations
2. Conduct monthly and	2.1 Demonstrate correct technique for pH and temperature

Element	Performance criteria
weekly monitoring of the pH or temperature window	measurement 2.2 Collect necessary information for validating monitoring 2.3 Collect valid and sufficient readings 2.4 Record and report results
3. Analyse results of pH and temperature monitoring	3.1 Recognise effects of heat shortening and cold shortening 3.2 Identify pH and temperature window
4. Suggest corrective action plans for window non-conformance	4.1 Identify and evaluate factors impacting on pH or temperature window conformance 4.2 Identify reasons for non-conformance 4.3 Conduct trials to achieve window conformance

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

MTMP405B Conduct and validate pH/temperature declines to Meat Standards Australia standards	E
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## Links

Companion Volume implementation guides are found in VETNet -

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