



Australian Government

AMPA3118 Monitor pH and temperature decline

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 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 licence requirement for Meat Standards Australia (MSA) enterprises to achieve the pH and temperature window.

This unit is for Quality Assurance Officers who have responsibility for monitoring 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.

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.

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

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. Explain purpose of pH monitoring	1.1 Explain nature and purpose of pH monitoring 1.2 Explain the impact stress in an animal can have on pH 1.3 Explain the pH/temperature window and its importance to meat quality 1.4 Explain relationship of pH and temperature window to MSA standards (if applicable) 1.5 Explain the concepts of hot and cold shortening and the impact on meat quality 1.6 Describe corrective actions which can be taken if window performance is not achieved 1.7 Describe the process for pH and temperature monitoring 1.8 Explain hygiene and sanitation, contamination, and workplace health and safety considerations associated with pH and temperature decline monitoring
2. Conduct monitoring of the pH or temperature window	2.1 Demonstrate correct technique for pH and temperature measurement according to workplace requirements 2.2 Collect necessary information for validating monitoring 2.3 Collect valid and sufficient readings 2.4 Record and report results

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit - no equivalent unit.

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>