



Australian Government

AMPA3119 Apply food animal anatomy and physiology to inspection processes

Release: 1

AMPA3119 Apply food animal anatomy and physiology to inspection processes

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to apply knowledge of the anatomy and physiology of food animals in recognition of diseases and undertaking meat inspection procedures.

This unit is suitable for students undertaking meat safety (inspection) training and is a prerequisite for the post mortem inspection units in the Australian Meat Industry Training Package.

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 industry 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.
1. Describe the	1.1 Describe the cells, body tissue and general body plan of food

Element	Performance criteria
physiology and anatomy of food animals as they relate to meat inspection	animals 1.2 Describe the skeletal and muscular system of food animals 1.3 Explain the blood and circulatory system 1.4 Explain and describe the lymphatic system of food animals 1.5 Describe the respiratory system 1.6 Describe the digestive system 1.7 Describe the excretory system 1.8 Describe the reproductive system 1.9 Describe the nervous system 1.10 Explain the function of skin and the endocrine glands
2. Describe the nature, signs and causes of pathology in food animals	2.1 Identify the nature, signs and causes of inflammation 2.2 Identify the nature and causes of physical abnormalities 2.3 Describe the nature and causes of neoplasms 2.4 Describe the ways in which food animals can be poisoned and the signs of poisoning 2.5 Describe the common microbiological diseases found in food animals 2.6 Describe the nature, life cycle and signs of common parasitic diseases in food animals
3. Apply knowledge of anatomy and physiology to the interpretation of post mortem procedures	3.1 Identify the physiological and anatomical features required to be inspected in the Australian Standard for the major food species 3.2 Identify abnormalities that may impact on food safety and wholesomeness of meat

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>