



Australian Government

AMPA3138 Identify secondary sexual characteristics - beef

Release: 1

AMP A3138 Identify secondary sexual characteristics - beef

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

Application

This unit of competency describes the skills and knowledge required to identify if male carcasses are displaying secondary sexual characteristics, in particular entire males and males that have been castrated late.

The unit applies to individuals working in a beef processing facility who assess beef carcasses to determine the sex and the relevant AUS-MEAT category.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Abattoirs

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify beef categories and language according to age and gender	1.1 Identify and explain the categories and classifications for beef using appropriate language and descriptions 1.2 Identify and explain how category and classification impacts on meat quality, eating quality and customer/consumer preferences 1.3 Identify and explain secondary sexual characteristics of beef

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	carcases and how they can affect meat quality
2. Assess carcase for secondary sexual characteristics	2.1 Make visual inspection of carcase and determine if secondary sexual characteristics are present 2.2 Differentiate whether a carcase is likely to be a castrate or entire male 2.3 Record secondary sexual characteristics information according to workplace procedures, amending beef category if necessary 2.4 Identify and segregate carcases with secondary sexual characteristics according to workplace and customer requirements/procedures
3. Comply with workplace requirements for hygiene and safety	3.1 Follow hygiene and sanitation processes during assessment 3.2 Follow work health and safety (WHS) policies and procedures during assessment
4. Report and store information	4.1 Report information according to workplace procedures 4.2 Store any documentation according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Comprehends workplace documents such as vendor declarations and carcase identification/tickets - Comprehends publications such as AUS-MEAT information or industry meat manuals
Writing	Completes workplace forms and reports for the workplace and customer
Oral communication	- Reports assessment to workplace supervisor - Discusses observations with appropriate personnel - Asks questions to clarify information when unsure

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3138 Identify secondary sexual characteristics - beef	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>