

Assessment Requirements for AMPA403 Apply meat science

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must apply meat science.

The candidate must:

- explain the processing factors that impact on eating quality, including pH, electrical stimulation, ageing and stretching, to relevant personnel involved in the production process
- apply relevant communication skills when explaining scientific principles simply and clearly
- collate and analyse eating quality data
- maintain currency of knowledge through independent research or professional development
- identify and apply relevant workplace health and safety, regulatory and workplace requirements
- identify and recommend improvements that could be made to improve meat eating quality to management

Knowledge Evidence

The candidate must demonstrate a broad factual, technical and theoretical knowledge of:

- consumer taste testing protocols and how they have been used to set grade standards and develop the cuts-based grading system
- factors that control changes in colour of fresh meat and other quality factors including drip and marbling which impact on both appearance and palatability
- factors that occur between the knocking box and chiller assessment and their impact on meat palatability
- visual and palatability attributes of meat quality that are important to customers
- physical and chemical changes that occur when meat is cooked
- anatomical and biochemical determinants of meat palatability
- factors in animal husbandry, transport, lairage, slaughter, carcase storage, packaging, further processing and cooking that will impact on tenderness and palatability

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• minimum standards of enterprise performance as specified in relevant regulations

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

Competency must be assessed in the workplace or under simulated conditions. Assessment is to occur under standard and authorised work practices, safety requirements and regulatory requirements.

A minimum of three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs.

Links

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

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