



Australian Government

AMPQUA308 Grade beef carcasses using MSA standards

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to grade beef to Meat Standards Australia (MSA) standards.

It is an MSA requirement that workplaces with a Level 1 licence have company graders who have a Statement of Attainment in this unit of competency or an MSA approved equivalent unit.

The skills and knowledge gained from this unit allow AUSMEAT chiller assessors to grade beef to MSA standards. MSA grading can only be carried out in MSA licensed processing establishments.

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

As well as MSA requirements, legislative and regulatory requirements apply to meat inspection and meat safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

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. Comply with	1.1 Identify MSA and AUS-MEAT grader requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
requirements	1.2 Comply with all workplace and regulatory requirements while grading to MSA standards
2. Apply the MSA system	2.1 Identify and apply consumer preferences for eating quality traits 2.2 Identify factors impacting on eating quality
3. Grade beef carcasses to MSA standards	3.1 Accurately identify and allocate reasons for non-compliance 3.2 Identify default inputs required for MSA grading 3.3 Assess maturity, MSA marbling, hump height, fat distribution and hide puller damage to MSA standards 3.4 Calibrate, maintain and operate equipment used for measuring ultimate pH, and record calibration results 3.5 Measure ultimate pH 3.6 Identify hanging method 3.7 Record AUS-MEAT chiller assessment measurements of the carcass to be graded 3.8 Generate an eating quality outcome for graded carcasses
4. Operate MSA software and hardware to record grading details and generate eating quality outcomes	4.1 Access and operate MSA software and hardware 4.2 Enter, store, upload, sort, check and validate, interpret and submit data 4.3 Generate grading reports according to workplace requirements
5. Apply vendor declaration information to MSA grading	5.1 Identify and interpret essential information on vendor declarations and delivery paperwork 5.2 Manage MSA vendor declarations according to MSA Standards 5.3 Enter Data Capture Unit (DCU) defaults according to the vendor declaration
6. Identify MSA graded carcass product to demonstrate traceability	6.1 Identify system for identifying graded product 6.2 Apply slaughter floor ticket information 6.3 Identify carcasses appropriately for carcass sorting and cuts harvesting
7. Adhere to the MSA Standards Manual	7.1 Complete all aspects of MSA grading according to the Standards Manual and Licensing requirements 7.2 Grade carcasses according to the MSA system

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	7.3 Identify and resolve grading problems

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	Access and interpret workplace and regulatory requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA308 Grade beef carcasses using MSA standards	AMPA3092 Grade beef carcasses using Meat Standards Australia standards	Unit sector code updated Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

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