



Australian Government

**Assessment Requirements for
AMPQUA312 Assess meat product in
chillers**

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.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has assessed at least one meat product in chillers, including:

- assessed meat colour, fat colour and marbling of carcass or meat product
- monitored product and chiller temperature and adjusted temperature as required
- maintained workplace hygiene and sanitation requirements
- followed safe work procedures.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- carcass/meat grading system used at the workplace
- the importance of fat depth, marbling, carcass colour and other grading parameters
- product transfer and storage methods
- safety requirements and hazards associated with entering and working in a chiller/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration
- contamination/cross-contamination and food safety risks associated with chilled products at workplace
- local state and/or territory laws that cover meat safety requirements
- the process involved in assessing chillers in the workplace
- product quality monitoring processes
- rejection procedures
- traceability requirements of meat and/or meat products processed at work site.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a workplace equipped with chillers/cold rooms or an environment that accurately represents a real workplace
- resources, equipment and materials:
 - carcasses and/or meat products
 - chiller/s
 - PPE
 - recording and monitoring systems
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety, quality and environmental requirements
 - recording requirements, documentation and procedures.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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