



Australian Government

Assessment Requirements for AMPQUA406 Apply meat science

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 applied meat science methodology to identify the impact on meat quality on at least two different occasions, including:

- explained the processing factors that impact on eating quality, including pH, electrical stimulation, ageing and stretching
- collated and analysed eating quality data
- identified and recommended improvements that could be made to improve meat eating quality.

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:

- consumer taste testing protocols and how they have been used to set grade standards and develop the cuts-based grading system
- Palatability Analysis Critical Control Points (PACCP) approach to meat grading
- Meat Standards Australia (MSA) carcass pathways system
- MSA Standards Manuals
- 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
- objective measurement technologies that measure traits influencing meat eating quality
- physical and chemical changes that occur when meat is cooked
- anatomical and biochemical determinants of meat palatability
- factors in animal husbandry, transport, lairage, slaughter, carcass storage, packaging, further processing and cooking that will impact on tenderness and palatability
- minimum standards of workplace performance as specified in relevant regulations

- how to maintain currency of knowledge related to meat science.

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 meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - reporting and monitoring systems
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality
 - MSA Standards Manuals.

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>