



Australian Government

**Assessment Requirements for
AMPQUA407 Conduct and validate
pH/temperature declines to 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.

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 conducted and validated pH/temperature declines to Meat Standards Australia (MSA) standards, for at least one lot of carcasses, including:

- collected information on live animals for use in pH/temperature monitoring
- conducted weekly and monthly monitoring of the pH/temperature window
- observed, timed and followed carcasses through the slaughter floor, recording the following:
 - carcase information
 - chiller number
 - immobiliser information (where relevant)
 - rigidity probe information (where relevant)
 - stimulation information (where relevant)
 - time entering the chiller
 - time stunned
- analysed results to verify conformance
- generated individual and lot average graphs to show pH/ temperature window conformance
- operated and calibrated pH and temperature equipment
- suggested corrective actions.

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:

- the scope and nature of MSA standards
- MSA Standards Manual

- AUS-MEAT National Accreditation Standards
- effects of extreme weather events on pH decline
- impact of electrical stimulation on pH decline
- impact of chilling factors on pH/temperature decline
- effects of transport on pH/temperature decline
- how the time it takes a carcass to reach the chiller can impact on the rate of pH decline
- pH/temperature window
- how cold shortening occurs and characteristics of cold shortened product
- how heat shortening occurs and characteristics of heat shortened product
- how other electrical inputs can impact the rate of pH decline
- the impact of slaughter floor temperature on rate of pH/temperature decline
- glycogen and the relationship between stress and pH
- pH and its importance for eating quality.

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:
 - pH meter with thermometer and pH probe
 - pH and temperature calibration equipment
 - stopwatch
 - data recording and monitoring systems
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality
 - MSA Standards Manual
 - AUS-MEAT National Accreditation Standards
 - recording requirements, documentation and procedures
- timeframes:
 - within typical operating and production conditions for the workplace.

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>

