



**Australian Government**

# **AMPQUA407 Conduct and validate pH/temperature declines to MSA standards**

**Release: 1**

# AMPQUA407 Conduct and validate pH/temperature declines to MSA standards

## Modification History

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

## Application

This unit covers the skills and knowledge required to accurately calibrate and maintain pH equipment, to conduct pH/temperature declines and weekly monitoring, and to validate results to ensure conformance to the pH/temperature window.

It is a licence requirement for Meat Standards Australia (MSA) workplaces to achieve the pH/temperature window.

The skills and knowledge gained from this unit will allow individuals to monitor pH or temperature window to AUS-MEAT and MSA standards. This unit is suitable for people working in quality assurance or a company grading role.

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.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

## Unit Sector

Quality Assurance (QUA)

## Elements and Performance Criteria

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Operate and calibrate pH equipment	1.1 Conduct calibrations on temperature measurement equipment 1.2 Conduct calibrations on pH monitoring equipment 1.3 Demonstrate correct technique for pH/temperature measurement
2. Monitor the pH/temperature window of carcasses	2.1 Conduct pH/temperature checks for validation purposes, in line with AUS-MEAT standards 2.2 Collect weekly and monthly data to ensure compliance with the pH/temperature window 2.3 Ensure readings are valid and sufficient 2.4 Record and report results
3. Analyse monitoring data	3.1 Generate reports for analysis of pH/temperature monitoring 3.2 Analyse results of pH/temperature monitoring 3.3 Recognise effects of heat shortening and cold shortening 3.4 Identify pH/temperature window
4. Suggest corrective action plans for non-conformance	4.1 Identify and evaluate factors impacting on pH/temperature window conformance 4.2 Identify reasons for non-conformance 4.3 Suggest corrective actions for window non-conformance 4.4 Conduct trials to achieve window conformance

## 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.*

<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Access and interpret MSA Standards Manual</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Generate graphs of pH/temperature data</li> <li>Identify trends in numerical data</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA407 Conduct and validate pH/temperature declines to MSA standards	AMPA404 Conduct and validate pH and temperature declines to MSA standards	Unit title and code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent
AMPQUA407 Conduct and validate pH/temperature declines to MSA standards	AMPA3118 Monitor pH and temperature decline	Unit merged into redesigned unit	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>