



Australian Government

AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements

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 manage product in chillers, in terms of product quality and specifications, in accordance with AUS-MEAT requirements.

AUS-MEAT chiller assessment provides a means of describing saleable meat characteristics, including meat colour, fat colour, marbling, eye muscle area, subcutaneous and total rib fat measurements and maturity.

This unit is applicable to all staff who wish to become AUS-MEAT accredited chiller assessors.

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

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. Conduct AUS-MEAT	1.1 Monitor product daily to ensure compliance with AUS-MEAT

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
Chiller Assessment	Chiller Assessment pre-conditions 1.2 Apply slaughter floor ticket information 1.3 Assess beef carcasses for marbling, meat and fat colour scores according to the AUS-MEAT Chiller Assessment Standards 1.4 Assess beef carcasses for eye muscle area, subcutaneous and total rib fat and carcass maturity 1.5 Correctly allocate the Grain Fed (GF) and Grain Fed Young Beef (GFYG) symbols to beef carcasses 1.6 Manage chiller assessment equipment
2. Assess carcasses to AUS-MEAT Chiller Assessment requirements	2.1 Monitor product daily to ensure that carcass pre-conditions meet AUS-MEAT Chiller Assessment requirements 2.2 Ensure beef carcasses presented for assessment comply with AUS-MEAT requirements 2.3 Ensure correct technique is used when conducting AUS-MEAT Chiller Assessment 2.4 Identify non-conforming product
3. Comply with AUS-MEAT Chiller Assessment Standards	3.1 Complete all aspects of Chiller Assessment according to the AUS-MEAT Standards Manual and Accreditation requirements 3.2 Identify and resolve issues relating to Chiller Assessment 3.3 Correlate to the AUS-MEAT Chiller Assessment requirements using the On-Site Correlation and Practice System (OsCap) 3.4 Identify and maintain AUS-MEAT requirements for carcass feedback

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	Interpret AUS-MEAT Chiller Assessment Standards, product specifications, workplace and regulatory requirements

Skill	Description
Writing	Record monitoring data using paper-based and/or digital format
Numeracy	Read and interpret temperature gauges and scales (°C)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements	AMPX426 Undertake chiller assessment to AUS-MEAT requirements	Unit 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>