



**Australian Government**

# **AMPR302 Assess carcase or product quality**

**Release: 1**

## AMPR302 Assess carcase or product quality

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv1.0    | Initial release |

### Application

This unit describes the skills and knowledge required to assess carcase and product quality in accordance with workplace or customer specifications.

This unit is applicable to workers in boning rooms and meat retail enterprises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under broad supervision and take responsibility for their own work.

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

### Pre-requisite Unit

Nil.

### Unit Sector

### Elements and Performance Criteria

| Element                                    | Performance criteria                                                                                                                                                                                                                                                    |
|--------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Elements describe the essential outcomes.  | Performance criteria describe the performance needed to demonstrate achievement of the element.                                                                                                                                                                         |
| 1. Sort and select carcase or meat product | 1.1 Sort carcase or meat product according to customer and workplace specifications<br>1.2 Identify contaminated carcasses or meat products and take corrective action<br>1.3 Follow hygiene and sanitation requirements in regard to selecting carcase or meat product |

| Element                           | Performance criteria                                                                                                                                                                                                     |
|-----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2. Assess carcase or meat product | 2.1 Assess carcase or meat product to verify that it meets workplace or market requirements<br>2.2 Assess carcase or meat product according to workplace requirements, customer specifications and industry requirements |

## Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

## Unit Mapping Information

|                                         |   |
|-----------------------------------------|---|
| MTMR302C Assess carcase/product quality | E |
|-----------------------------------------|---|

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>