AMPR315 Utilise the Meat Standards Australia system to meet customer requirements

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to utilise the Meats Standards Australia (MSA) system in order to improve demand for beef and sheep products and achieve an associated shift in price and volume.

Participants in the MSA program must be licensed to use the Trade Mark and Certified products.

This unit is suitable for people working in food services, boning rooms or meat retailing 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 requirements and hygiene standards.

This unit applies to individuals who work under broad direction 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

AMPX209 Sharpen knives

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.

Element	Performance criteria
1. Implement the MSA system	1.1 Describe how and why MSA was developed 1.2 Identify factors that affect eating quality 1.3 Cut product for each approved cooking method
2. Describe the licensing requirements for an MSA end user	2.1 Use MSA Standards Manual 2.2 Identify accurate methods of MSA product identification 2.3 Interpret carton end panels and carcase cut and cook reports accurately 2.4 Describe the MSA customer complaint system
3. Explore value adding opportunities through eating quality principles	3.1 Identify primals and sub-primal cuts 3.2 Value-add primals by seaming into individual muscles 3.3 Prepare product according to MSA approved eating quality and cooking methods
4. Investigate potential profit opportunities through value adding techniques	4.1 Investigate variation in yield differences between preparing product traditionally versus value-adding 4.2 Investigate gross profit of preparing product traditionally versus value-adding 4.3 identify differences in portion sizes between traditionally prepared product and value-added product

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR316B Utilise the Meat Standards Australia system for beef to meet customer requirements	E

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7