



Australian Government

AMPX417 Specify pork product using AUS-MEAT language

Release: 1

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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 use AUS-MEAT language in defining pork product specifications. Satisfactory completion of assessment conducted by AUS-MEAT is required before an individual can gain AUS-MEAT accreditation for Pork Boning Room Standards Officers. People who have satisfactorily completed AUS-MEAT Accreditation for Pork Boning Room Standards Officers will have satisfied the requirements for this unit of competency.

This unit prepares the workers to work with pigmeat cuts, specifications and cutting lines.

Individuals will be directly involved in demonstration and explanation of:

- achieving maximum yields and returns
- basic anatomy
- cutting lines
- detecting and recording defects
- product description
- specifications and verification

All work in this unit should be carried out to comply with workplace and regulatory requirements.

This unit applies to individuals who take responsibility for their own work and for the quality of others' work within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

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. Identify anatomical features of a pork carcass	1.1 Describe directions on a carcass using anatomical direction format 1.2 Locate and identify bones relevant to meat specifications in a pork skeleton 1.3 Identify major muscles relevant to meat specifications 1.4 Identify major glands and cartilage relevant to meat specifications
2. Identify and name meat products using the standard product description	2.1 Identify nature and format of product specifications 2.2 Use, and correctly spell, standardised cut descriptions for naming meat products 2.3 Identify the major muscles that make up each meat cut 2.4 Identify correct cutting lines for each product and use the correct anatomical terms to describe them 2.5 Identify necessary alterations for any given meat product to comply with the enterprise product specifications
3. Check pork products comply with written specifications	3.1 Check pork products comply with written specifications and describe principles of Quality Assurance (QA) 3.2 Describe sections of the workplace QA system related to ensuring pork products comply with AUS-MEAT product description 3.3 Define and describe non-conforming product in relation to workplace requirements 3.4 Identify and monitor Critical Control Points (CCPs) in accordance with workplace requirements
4. Assess product compliance	4.1 Assess product compliance with written specifications in accordance with workplace requirements and AUS-MEAT product descriptions 4.2 Identify and explain product description given in written specifications 4.3 Take corrective action in the event of non-conformance with pork product specifications
5. Measure and check product compliance against written	5.1 Check cutting lines and muscle content in accordance with written specifications 5.2 Identify non-conforming product that can be altered to comply

Element	Performance criteria
specifications	with specifications

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMPSR410A Specify pork product using AUS-MEAT language	E
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Links

Companion Volume implementation guides are found in VETNet -

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