



Australian Government

AMPCR301 Grade carcasses

AMPCRP301 Grade carcasses

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to grade carcasses according to workplace or other specifications.

This unit applies to individuals who grade carcasses on slaughter floors or in chillers, in meat processing premises.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Carcase Processing (CRP)

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. Prepare for grading	1.1 Identify workplace requirements for grading carcasses 1.2 Identify and explain elements of carcass specifications 1.3 Identify and explain grading specifications 1.4 Identify workplace health and safety requirements for task, including personal protective equipment 1.5 Identify hygiene and sanitation requirements for grading
2. Sort and select carcass	2.1 Sort carcass following workplace requirements 2.2 Identify potential sources of contamination and cross-contamination 2.3 Identify contaminated carcasses and take corrective action 2.4 Identify the escape methods from chiller if locked in
3. Grade carcass	3.1 Handle carcass following workplace health and safety requirements 3.2 Measure carcass for grading following workplace requirements 3.3 Grade carcass following workplace requirements, customer specifications and regulatory requirements 3.4 Record carcass grade description

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 key elements of workplace instructions
Writing	• Record descriptions of carcass using industry terminology such as: ○ age (dentition) ○ breed ○ butt shape ○ fat ○ feeding regimes ○ sex ○ weight

Numeracy	• Measure degree of marbling and degree of maturity • Measure fat in millimetres (mm) • Determine meat and fat colour using accepted scale • Use pH and temperature gauges • Use scales for weights (kg) • Use visual appraisal skills
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Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCRP301 Grade carcasses	AMPA2060 Grade carcase	Unit code and title updated Unit application updated Unit coded at AQF3 Performance Criteria clarified Foundation Skills added Assessment Conditions updated Mandatory workplace requirements clarified	Not-Equivalent

Assessment Requirements for AMPCRP301 Grade carcasses

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has graded carcasses, following workplace or customer specifications.

The assessor must observe the individual grading carcasses in a chiller for a minimum of 15 minutes, following workplace requirements.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements and customer specifications for grading carcasses
- hygiene and sanitation requirements for working with carcasses
- methods of grading carcase according to specifications, which may include:
 - age of meat
 - amount of fat
 - colour and texture of fat
 - colour of meat
 - conformation
 - meat cuts
 - presence of blemishes
 - sex

- texture of meat
 - weight
- procedures for interpreting, recording and reporting measurement such as weight and fat depth
- commercial and regulatory requirements for accurate carcass grading
- workplace health and safety hazards associated with grading carcasses, and how the associated risks are controlled.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - carcasses for grading
 - measuring equipment
- specifications:
 - task-related documents
 - customer specifications
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.