



Australian Government

Assessment Requirements for AMPA3092 Grade beef carcasses using Meat Standards Australia standards

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must grade beef to Meat Standards Australia (MSA) standards.

The candidate must be viewed by the assessor or in the workplace at least once.

The candidate must:

- demonstrate proficiency with all aspects of the DCU system
- demonstrate proficiency with all aspects of handling MSA grading data
- describe all carcass attributes that are collected
- accurately assess all carcass attributes required to generate an eating quality outcome
- apply an appropriate carcass identification system
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs) and problem-solving skills
- apply relevant workplace health and safety, regulatory and workplace requirements
- maintain currency of knowledge through independent research or professional development
- apply all MSA grading reports

Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- requirements of the MSA Standards Manual
- carcass hanging methods and their impact on eating quality
- importance of subcutaneous fat coverage
- the impact of hump height and tropical breed content on eating quality
- MSA marbling requirements
- Determining carcass maturity
- Determining hide puller damage requirements and the impact on eating quality
- essential operating conditions for use of the MSA system, including the equipment required for grading
- information on a carcass ticket that is necessary for MSA Grading

- MSA vendor declaration system
- relationship between DCU, plant boning runs, and cut x cook outcomes
- how ageing affects eating quality and how its effect is incorporated onto the MSA system
- MSA feedback requirements
- pH requirements and the impact on eating quality
- AUS-MEAT chiller assessment standards
- What a MQ4 score is and its relationship with MSA bands of eating quality
- link between carcass ticket information and grading results
- MSA minimum requirements
- Palatability Analysis Critical Control Points (PACCP) approach to eating quality
- relationship between cut and cooking method
- role of plant boning runs
- Minimum standards for MSA livestock eligibility minimum standards for MSA grader performance
- potential grading problems and suggest solutions
- MSA grading reports

Assessment Conditions

Competency is to be assessed in a representative workplace environment. Assessment is to occur under standard and authorised work practices, safety requirements and regulatory requirements.

A minimum of three different forms of assessment must be used.

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

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