



Australian Government

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

Application

This unit describes the skills and knowledge required to grade beef to Meat Standards Australia (MSA) standards.

It is an MSA requirement that enterprises with a Level 1 licence have company graders who have a Statement of Attainment in this unit of competency or an MSA approved equivalent unit.

The skills and knowledge gained from this unit allow AUSMEAT chiller assessors to grade beef to MSA standards. MSA grading can only be carried out in MSA licensed processing establishments.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

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.

Element	Performance criteria
1. Apply the MSA system	1.1 Identify consumer preferences for eating quality traits 1.2 Identify factors impacting on eating quality
2. Grade beef carcasses to MSA standards	2.1 Accurately identify and allocate reasons for non-compliance 2.2 Identify default inputs required for MSA grading 2.3 Assess maturity, MSA marbling, hump height, fat distribution and hide puller damage to MSA standards 2.4 Calibrate, maintain and operate equipment used for measuring ultimate pH and record calibration results 2.5 Measure ultimate pH 2.6 Identify hanging method 2.7 Record AUS-MEAT chiller assessment measurements of the carcass to be graded 2.8 Generate an eating quality outcome for graded carcasses
3. Operate MSA software and hardware to record grading details and generate eating quality outcomes	3.1 Access and operate MSA software and hardware 3.2 Enter, store, sort, retrieve, check and validate, interpret and forward data 3.3 Generate grading reports
4. Apply vendor declaration information to MSA grading	4.1 Identify and interpret essential information on vendor declarations and delivery paperwork 4.2 Manage MSA vendor declarations in accordance with the MSA Standards 4.3 Activate Data Capture Unit (DCU) defaults in accordance with the vendor declaration
5. Identify MSA graded carcass product to demonstrate traceability	5.1 Identify system for identifying graded product 5.2 Apply slaughter floor ticket information 5.3 Identify carcasses appropriately for carcass sorting and cuts harvesting
6. Adhere to the MSA Standards Manual	6.1 Complete all aspects of MSA grading in accordance with the Standards Manual and Licensing requirements 6.2 Grade carcasses according to the MSA system 6.3 Identify and resolve grading problems
7. Comply with workplace requirements	7.1 Comply with applicable workplace health and safety, workplace and regulatory requirements whilst grading

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP3095B Grade beef carcasses using Meat Standards Australia standards.

Links

Companion Volume implementation guides are found in VETNet -

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

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

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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

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