



Australian Government

AMPA3094 Use standard product descriptions - beef

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 utilise a standardised meat product description language such as AUS-MEAT.

This unit is designed to give workers in boning rooms an understanding of how a standardised product description language is used for beef products. It can be used to increase the skills of packers, slicers and boners.

This unit does not have to be delivered as part of an AUS-MEAT course (language). However it does align with the AUS-MEAT Statement of Attainment for the Beef Specification course.

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.

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

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.
1. Identify anatomical	1.1 Describe directions on a carcase using the anatomical direction

Element	Performance criteria
features of a beef carcass	format 1.2 Locate and identify bones relevant to meat specifications in a beef skeleton 1.3 Locate and identify relevant glands and cartilage on a beef carcass 1.4 Locate and identify muscles relevant to beef specifications
2. Identify and name meat products using the standard product description	2.1 Explain nature and format of product specifications 2.2 Correctly identify, name and spell meat products using the standardised cut description 2.3 Identify major muscles that make up each meat cut 2.4 Identify correct cutting lines for each product using the anatomical terms to describe cutting lines 2.5 Identify necessary changes required for any given meat product to comply with the company product description

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 MTMP3100B Use standard product descriptions – beef.

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 AMPA3094 Use standard product descriptions - beef

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Performance Evidence

The candidate must utilise a standardised meat product description language such as AUS-MEAT.

The candidate must:

- identify anatomical features of a beef carcass
- identify and name meat products using the standard product description
- apply communication relevant to work instructions and Standard Operating Procedures (SOPs) and problem-solving skills
- identify non-conforming product in accordance with specifications
- explain corrective action procedures for non-conforming product
- identify and apply relevant workplace health and safety, regulatory and workplace requirements
- undertake measurements and checking against specification requirements

Knowledge Evidence

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

- product specifications points
- elements of specifications on beef product
- skeletal and anatomical structures and features of beef product

Assessment Conditions

Competency must be assessed in an operating meat processing plant.

Competency must be demonstrated when applying the language to actual carcasses and meat cuts.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration

- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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