



**Australian Government**

# **AMPA3094 Use standard product descriptions - beef**

**Release: 1**

## AMPA3094 Use standard product descriptions - beef

### 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<br>1.2 Locate and identify bones relevant to meat specifications in a beef skeleton<br>1.3 Locate and identify relevant glands and cartilage on a beef carcass<br>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<br>2.2 Correctly identify, name and spell meat products using the standardised cut description<br>2.3 Identify major muscles that make up each meat cut<br>2.4 Identify correct cutting lines for each product using the anatomical terms to describe cutting lines<br>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>