



Australian Government

AMPA3095 Use standard product descriptions - pork

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 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 system is used in a specific workplace. It can be used to improve the skills and knowledge of product descriptions for packers, slicers and boners.

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

Element	Performance criteria
1. Identify anatomical features of a pork carcass	1.1 Describe directions on a carcass using the anatomical direction format 1.2 Locate and identify bones relevant to meat specifications in a pork skeleton 1.3 Locate and identify relevant glands and cartilage on a pork carcass 1.4 Locate and identify muscles relevant to pork 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 MTMP3101B Use standard product descriptions – pork.

Links

Companion Volume implementation guides are found in VETNet -

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