



Australian Government

AMPA3138 Identify secondary sexual characteristics - beef

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

Application

This unit of competency describes the skills and knowledge required to identify if male carcasses are displaying secondary sexual characteristics, in particular entire males and males that have been castrated late.

The unit applies to individuals working in a beef processing facility who assess beef carcasses to determine the sex and the relevant AUS-MEAT category.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Abattoirs

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Identify beef categories and language according to age and gender	1.1 Identify and explain the categories and classifications for beef using appropriate language and descriptions 1.2 Identify and explain how category and classification impacts on meat quality, eating quality and customer/consumer preferences 1.3 Identify and explain secondary sexual characteristics of beef

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	carcases and how they can affect meat quality
2. Assess carcase for secondary sexual characteristics	2.1 Make visual inspection of carcase and determine if secondary sexual characteristics are present 2.2 Differentiate whether a carcase is likely to be a castrate or entire male 2.3 Record secondary sexual characteristics information according to workplace procedures, amending beef category if necessary 2.4 Identify and segregate carcases with secondary sexual characteristics according to workplace and customer requirements/procedures
3. Comply with workplace requirements for hygiene and safety	3.1 Follow hygiene and sanitation processes during assessment 3.2 Follow work health and safety (WHS) policies and procedures during assessment
4. Report and store information	4.1 Report information according to workplace procedures 4.2 Store any documentation according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Comprehends workplace documents such as vendor declarations and carcase identification/tickets - Comprehends publications such as AUS-MEAT information or industry meat manuals
Writing	Completes workplace forms and reports for the workplace and customer
Oral communication	- Reports assessment to workplace supervisor - Discusses observations with appropriate personnel - Asks questions to clarify information when unsure

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3138 Identify secondary sexual characteristics - beef	Not applicable	New unit	No equivalent unit

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA3138 Identify secondary sexual characteristics - beef

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has:

- correctly identified the secondary sexual characteristics in a minimum of five beef carcasses where the identity is questionable
- reported findings to an appropriate person in the workplace
- segregated carcass from processing as appropriate
- recorded information appropriately
- stored information appropriately.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- the different classifications for male cattle based on age and gender
- the secondary sexual characteristics that determine if an animal is classified as a castrate or entire male
- the impact of gender on eating quality in beef
- procedures for reporting and recording secondary sexual characteristics
- workplace customer specifications
- workplace policies and procedures for:
 - hygiene and sanitation
 - work health and safety.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a meat processing facility at normal chain speed or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - appropriate personal protective equipment
- specifications:
 - workplace documents such as policies, procedures, processes and forms
 - work instructions and standard operating procedures
 - customer/consumer requirements.

The following three forms of evidence must be used:

- quiz of underpinning knowledge
- satisfactory workplace demonstration
- workplace referee or third-party report of performance over time.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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