



Australian Government

AMPABA305 Use standard product descriptions - pork

Release: 1

AMPABA305 Use standard product descriptions - pork

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to utilise a standardised product description language, such as AUS-MEAT, to describe pork products.

This unit applies to individuals who work in meat processing, particularly in boning rooms. It is designed to provide slicers, boners and packers with an understanding of how a standardised product description system is used in a workplace.

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.

This unit must not be delivered in the same qualification with AMPQUA422 Specify pork product using AUS-MEAT language.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety 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

Abattoir (ABA)

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>

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1. Identify anatomical features of a pork carcass	1.1 Describe parts 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 Identify the standard pork product descriptions and their format 2.2 Identify and follow workplace health and safety, food safety and regulatory requirements when working with carcasses and meat products 2.3 Identify and name meat products using the standardised description of the meat cut 2.4 Identify major muscles that make up each meat product 2.5 Identify correct cutting lines for each product using the anatomical terms to describe cutting lines and site procedures 2.6 Identify product that does not conform to product specification 2.7 Identify changes required for any given meat product to ensure compliance with the product description

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	Access and interpret detail on standard product descriptions for meat
Oral communication	Use industry terminology to describe meat products

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPABA305 Use standard product descriptions - pork	AMPA3095 Use standard product descriptions - pork	Unit sector code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent

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 AMPABA305 Use standard product descriptions - pork

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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 used standardised product description language to describe pork meat products on at least three occasions, including:

- identified anatomical features of the carcase
- identified meat products using the standard product description
- checked the meat cut against specification requirements
- identified non-conforming product
- followed safe work procedures.

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:

- standard meat product descriptions for pork, such as AUS-MEAT descriptions
- workplace health and safety, food safety, regulatory and workplace requirements for working in meat processing
- corrective action procedures for non-conforming product
- language specifications of pork product
- product specification points
- skeletal and anatomical structures and features of pig carcase.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a meat processing premises or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - pig carcase/s
- specifications:
 - pork product descriptions
 - workplace procedures, including advice on safe work practices, meat safety and quality.

Assessment for this unit must include at least three forms of evidence.

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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