



Australian Government

**Assessment Requirements for
AMPMGT603 Manage meat processing
systems to maintain and improve product
quality**

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Modification History

Release	Comments
Release 3	This version released with AMP Australian Meat Processing Training Package Version 8.0.
Release 2	This version released with AMP Australian Meat Processing Training Package Version 6.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

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 managed meat processing systems to maintain and improve product quality, in at least one processing plant, including:

- evaluated impact of current plant, equipment and processes on meat and meat product quality
- assessed and monitored the efficiency of improvements to meat and meat product quality
- monitored operations and developed criteria for assessing meat and meat product quality
- evaluated product quality outcomes through the development of specifications and performance standards, analysis and interpretation of performance information, including costs and sales
- improved product input and service quality by developing alliances, supplier specifications, and audit processes, and by monitoring input quality
- maintained currency of knowledge through independent research or professional development
- prepared and communicated information on meat and meat product quality outcomes to workforce, consumers and customers
- prepared recommendations for improving operations to maintain and enhance meat and meat product quality
- prepared specifications for workplace product (including specifications for end product where not provided by customer), supplier and supplied product specifications, product description, labelling and claims

- researched best practice in meat processing, meat manufacturing, meat preparation techniques and technology, including computerised, mechanical and manual systems, and their impact on product quality.

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:

- Hazard Analysis and Critical Control Points (HACCP) principles, systems and food safety requirements for workplace product
- nutritional content and value of meat and meat products
- negative physiological changes of meat and their prevention (including Dark, Firm and Dry [DFD] and Pale, Soft, Exudative [PSE])
- impact of species, breed, sex, age (dentition and ossification) and nutrition of livestock on meat and meat product quality
- workplace requirements for product costs, prices and sales, and their influence on workplace definition and achievement of product quality
- major physical, chemical/biochemical and microbiological characteristics and changes affecting the quality of meat and meat products
- relevant workplace health and safety, environmental, animal welfare, biosecurity and workplace requirements
- optimum testing and sampling regimes to monitor and measure the quality of workplace product
- meat tenderisation techniques and their suitability for workplace operations and products, including:
 - advanced technological processes
 - calcium activated tenderisation
 - conditioning, including elevated temperature conditioning
 - electrical stimulation
 - further processing (including cooking and smoking)
 - mechanical tenderisers (including knife tenderisers)
 - product ageing processes (including rigor mortis, shear force and post-mortem, including calcium dependent proteolysis)
 - tender stretching
- pre-slaughter and post-slaughter factors and their impact on meat and meat product quality
- biological and anatomical structures of major species processed in Australia for human consumption
- meat and meat product description and grading systems used in the Australian market, including:
 - AUS-MEAT
 - Japan Beef Grading System
 - Meat Standards Australia (MSA)
 - United States Department of Agriculture (USDA) Grading System

- regulatory requirements impacting on workplace operations and product quality.

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 industry workplace or an environment that accurately represents workplace conditions
- specifications:
 - access to workplace documents such as policies, procedures, processes, forms.

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

Companion Volume implementation guides are found in VETNet -

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