



Australian Government

AMPMGT603 Manage meat processing systems to maintain and improve product quality

Release: 3

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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.

Application

This unit describes the skills and knowledge required to manage workplace quality systems and maintain product quality. It also describes the skills and knowledge required to monitor, review, evaluate and improve workplace operations to ensure that delivery of meat and meat products satisfies customer demand.

This unit is applicable to quality assurance (QA) personnel, production managers, maintenance managers, cold chain coordinators and transport coordinators. Many factors impact on the quality, including eating quality, of meat and meat products. Quality, in turn, affects meat prices and sales.

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

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

Pre-requisite Unit

Nil

Unit Sector

Management (MGT)

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. Define meat quality	1.1 Research and analyse relevant regulatory, scientific, industry and market information on meat quality, and factors affecting meat quality 1.2 Identify and analyse customer and consumer perceptions, expectations and requirements 1.3 Define and balance meat quality against workplace requirements for yield, cost and meat safety 1.4 Prepare workplace meat quality specifications for suppliers or supplied product and end product 1.5 Establish performance standards, including specifications, and put in place data collection strategies
2. Analyse impact of production processes and systems on meat quality	2.1 Identify meat quality control points along the value chain, including pre-slaughter and post-slaughter factors 2.2 Analyse production processes and systems against agreed criteria 2.3 Analyse and evaluate the impact of workplace operations, including inputs, processes and technology, on meat quality, yield and cost 2.4 Prepare and present recommendations to improve operations for product quality 2.5 Establish alliances with suppliers and customers to improve quality at all points in the value chain 2.6 Identify and allocate resource requirements to achieve meat quality specifications
3. Monitor meat product quality	3.1 Prepare, implement and analyse sampling and testing procedures and schedules 3.2 Investigate non-conformances with meat quality requirements 3.3 Develop and implement preventative and control measures
4. Evaluate meat quality outcomes	4.1 Analyse and assess performance against relevant standards 4.2 Develop continuous improvement strategies, and prepare implementation strategies 4.3 Analyse and act on consumer feedback according to continuous improvement framework 4.4 Develop and communicate recommendations to improve

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	operations for maintaining and enhancing the quality of meat and meat products to appropriate personnel
5. Promote workplace meat quality outcomes	5.1 Report meat quality outcomes to stakeholders, including employees, customers and consumers 5.2 Use workplace meat quality specifications to identify market edge

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
Numeracy	- Establish critical limits for sampling and testing - Interpret total viable count for microbial test results
Oral communication	Communicate complex concepts and information related to product quality using clear language and industry terminology relevant to stakeholder

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMTGT603 Manage meat processing systems to maintain and improve product quality Release 3	AMPMTGT603 Manage meat processing systems to maintain and improve product quality Release 2	Minor changes to unit Application, Performance Evidence and Assessment Conditions	Equivalent

Links

Companion Volume implementation guides are found in VETNet -

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

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

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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 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.

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