



Australian Government

AMPMSY301 Apply food animal anatomy and physiology to inspection processes

Release: 1

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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 related to the anatomy and physiology of food animals, required to recognise meat that is safe for human and/or pet consumption.

This unit applies to individuals who undertake work related to meat safety inspections of live food animals.

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.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities, and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Meat Safety (MSY)

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 cells, body tissue and body plan of food animal species	1.1 Identify the function of cells in food animal 1.2 Identify the different body tissues of food animal 1.3 Recognise the general body plan of food animal

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
2. Recognise the skeletal and muscular system of food animal species	2.1 Identify and explain the skeletal structure of food animal and its function 2.2 Recognise the key muscle types of food animal and their function
3. Identify the blood and circulatory system of food animal species	3.1 Identify the function of blood in food animal 3.2 Identify and explain the parts and function of the circulatory system
4. Recognise the lymphatic system of food animal species	4.1 Recognise the lymph nodes of food animal 4.2 Identify and explain the function of the lymph nodes in a food animal 4.3 Identify the regional and terminal lymph nodes and their importance
5. Identify the respiratory system of food animal species	5.1 Recognise the major elements of the respiratory system of food animal 5.2 Identify and explain the function of respiratory parts in a food animal
6. Recognise the digestive system of food animal species	6.1 Recognise the major elements of the digestive system of food animal 6.2 Identify and explain the function of digestive parts in a food animal
7. Identify the excretory system of food animal species	7.1 Recognise the major elements of the excretory system of food animal 7.2 Identify and explain the function of excretory parts in a food animal
8. Recognise the reproductive system of food animal species	8.1 Recognise the major elements of the reproductive system of food animal 8.2 Identify and explain the function of the reproductive parts in a food animal
9. Identify the nervous system of food animal species	9.1 Recognise two nervous systems of food animal 9.2 Identify and explain the function of the nerves in a food animal
10. Recognise skin and the endocrine glands of	10.1 Recognise the function of animal skin

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
food animal species	10.2 Identify and explain major endocrine glands and their function

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
Oral communication	Use scientific terminology to describe animal species and animal anatomy and physiology

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMSY301 Apply food animal anatomy and physiology to inspection processes	AMPA3119 Apply food animal anatomy and physiology to inspection processes	Unit code and title updated Unit application updated Elements and Performance Criteria revised - content relating to diseases and conditions moved to new unit Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not 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 AMPMSY301 Apply food animal anatomy and physiology to inspection processes

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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 identified food animal anatomy and physiology relevant to meat safety inspection processes, for at least one species.

For the specified food animal, the individual must have:

- identified the main body systems and their function
- identified the body systems parts.

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:

- species of food animal processed at workplace
- the function and parts of each of the body systems of species identified
- references to food animal carcase parts and viscera consistent with relevant Australian Standard for meat processing, for human and/or pet consumption.

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 workplace or an environment where carcasses and viscera are safely handled
- specifications:
 - relevant Australian Standard for meat processing
- resources:
 - real carcase and viscera for at least one species

- model carcasses and/or 2D or 3D graphics of carcasses and viscera
- access to animal anatomy and physiology reference material.

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