



Australian Government

Assessment Requirements for AMPQUA308 Grade beef carcasses using MSA standards

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.

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 graded beef carcasses using Meat Standards Australia (MSA) standards on at least one occasion, including:

- demonstrated proficiency with all aspects of the Data Capture Unit (DCU) system
- demonstrated proficiency with all aspects of handling MSA grading data
- described all carcass attributes that are collected
- accurately assessed all carcass attributes required to generate an eating quality outcome
- applied an appropriate carcass identification system
- complied with workplace and regulatory requirements and applied all MSA grading reports
- correlated grading reports using the On-Site Correlation and Practice Program (OsCap) to industry standards.

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:

- requirements of the MSA Standards Manual
- carcass hanging methods and their impact on eating quality
- importance of subcutaneous fat coverage
- the impact of hump height and tropical breed content on eating quality
- MSA marbling requirements
- how to determine carcass maturity
- how to determine hide puller damage requirements, and the impact on eating quality
- essential operating conditions for use of the MSA system, including the equipment required for grading
- information on a carcass ticket that is necessary for MSA Grading

- MSA vendor declaration system
- relationship between DCU, plant boning runs, and cut x cook outcomes
- how ageing affects eating quality and how its effect is incorporated onto the MSA system
- MSA feedback requirements
- pH requirements and the impact on eating quality
- AUS-MEAT chiller assessment standards
- what an MQ4 score is and its relationship with MSA bands of eating quality
- link between carcass ticket information and grading results
- MSA minimum requirements
- Palatability Analysis Critical Control Points (PACCP) approach to eating quality
- relationship between cut and cooking method
- role of plant boning runs
- minimum standards for MSA livestock eligibility
- minimum standards for MSA grader performance
- potential grading problems and suggested solutions
- MSA grading reports
- how to maintain currency of knowledge about grading.

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 that accurately represents workplace conditions
- resources, equipment and materials:
 - MSA systems, including hardware and software, for grading
 - beef carcasses for grading
- specifications:
 - workplace procedures, including advice on safe work practices and meat safety
 - MSA Standards Manual.

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