



Australian Government

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.

Application

This unit describes the skills and knowledge required to grade beef to Meat Standards Australia (MSA) standards.

It is an MSA requirement that workplaces with a Level 1 licence have company graders who have a Statement of Attainment in this unit of competency or an MSA approved equivalent unit.

The skills and knowledge gained from this unit allow AUSMEAT chiller assessors to grade beef to MSA standards. MSA grading can only be carried out in MSA licensed processing establishments.

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.

As well as MSA requirements, legislative and regulatory requirements apply to meat inspection and meat safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

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. Comply with	1.1 Identify MSA and AUS-MEAT grader requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
requirements	1.2 Comply with all workplace and regulatory requirements while grading to MSA standards
2. Apply the MSA system	2.1 Identify and apply consumer preferences for eating quality traits 2.2 Identify factors impacting on eating quality
3. Grade beef carcasses to MSA standards	3.1 Accurately identify and allocate reasons for non-compliance 3.2 Identify default inputs required for MSA grading 3.3 Assess maturity, MSA marbling, hump height, fat distribution and hide puller damage to MSA standards 3.4 Calibrate, maintain and operate equipment used for measuring ultimate pH, and record calibration results 3.5 Measure ultimate pH 3.6 Identify hanging method 3.7 Record AUS-MEAT chiller assessment measurements of the carcass to be graded 3.8 Generate an eating quality outcome for graded carcasses
4. Operate MSA software and hardware to record grading details and generate eating quality outcomes	4.1 Access and operate MSA software and hardware 4.2 Enter, store, upload, sort, check and validate, interpret and submit data 4.3 Generate grading reports according to workplace requirements
5. Apply vendor declaration information to MSA grading	5.1 Identify and interpret essential information on vendor declarations and delivery paperwork 5.2 Manage MSA vendor declarations according to MSA Standards 5.3 Enter Data Capture Unit (DCU) defaults according to the vendor declaration
6. Identify MSA graded carcass product to demonstrate traceability	6.1 Identify system for identifying graded product 6.2 Apply slaughter floor ticket information 6.3 Identify carcasses appropriately for carcass sorting and cuts harvesting
7. Adhere to the MSA Standards Manual	7.1 Complete all aspects of MSA grading according to the Standards Manual and Licensing requirements 7.2 Grade carcasses according to the MSA system

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	7.3 Identify and resolve grading problems

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 workplace and regulatory requirements

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA308 Grade beef carcasses using MSA standards	AMPA3092 Grade beef carcasses using Meat Standards Australia standards	Unit sector code updated 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 AMPQUA308 Grade beef carcasses using MSA standards

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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 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.

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