



Australian Government

AMPQUA309 Perform manual chemical lean testing

Release: 1

AMPQUA309 Perform manual chemical lean testing

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 perform chemical lean (CL) testing on carton or container meat. CL is defined as the amount of lean red meat compared to the amount of fat in a meat sample.

This unit is applicable to workers in boning rooms taking samples and performing CL testing manually. In this role, workers take responsibility for their own work, and they may take limited responsibility for the work of others and contribute to problem-solving.

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.

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

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. Take samples for testing	1.1 Select carton or container meat for testing according to sampling plan 1.2 Select and use specified personal protective equipment (PPE) 1.3 Handle cartons or containers according to workplace hygiene and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	health and safety requirements 1.4 Identify products to be sampled 1.5 Take samples according to workplace requirements and regulatory requirements for CL testing
2. Test samples	2.1 Perform pre-operational checks on scales according to workplace requirements 2.2 Blend meat samples according to workplace requirements 2.3 Tare scales or weigh beaker according to work instruction 2.4 Cook and weigh samples according to workplace requirements 2.5 Dispose of samples according to workplace requirements
3. Calculate CL	3.1 Calculate CL percentage using prescribed formula 3.2 Withhold or release containers depending on CL results and workplace requirements 3.3 Record and report CL results according to workplace requirements 3.4 Identify corrective action and retesting requirements for out-of-specification product

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	Interpret details on sampling plan, workplace instructions and manufacturer's instructions
Writing	Report results using paper-based or digital format
Numeracy	- Apply formula to calculate CL - Work with percentages (%) - Weigh samples (mg, g)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA309 Perform manual chemical lean testing	AMPA3100 Perform manual chemical lean testing	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 AMPQUA309 Perform manual chemical lean testing

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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 performed manual chemical lean (CL) testing on at least two different batches of carton or container meat, including:

- prepared and used testing scales according to manufacturer's specifications and workplace requirements
- accurately calculated CL
- implemented corrective actions
- followed safe work practices
- maintained hygiene and sanitation 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:

- concept of CL and why it is important in specifications
- key information in regulatory requirements for CL testing
- purpose of the sampling plan
- sampling methods
- tolerance range for acceptable results
- typical corrective actions to be taken if CL results are not within specification
- work instructions for sampling and testing
- correct use of personal protective equipment (PPE)
- hygiene and sanitation requirements when sampling and testing product
- workplace health and safety requirements when sampling and testing.

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 boning room or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - sampling and testing equipment
 - testing scales
 - cooking equipment
 - carton or container meat
 - PPE
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality requirements
- timeframes:
 - within typical operating and production conditions for the workplace.

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

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