



**Australian Government**

# **AMPQUA312 Assess meat product in chillers**

**Release: 1**

# AMPQUA312 Assess meat product in chillers

## 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 manage carcasses and/or meat products in chillers, to ensure meat quality is maintained.

This unit applies to individuals who work in quality assurance roles and who take responsibility for managing, assessing and monitoring product in chillers.

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. Prepare for work                              | 1.1 Identify health, safety and food safety hazards for working in chillers<br>1.2 Implement control measures for health, safety and food safety risks, including accessing and fitting personal protective equipment (PPE) correctly<br>1.3 Assess product sample to determine meat and fat colour scores 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>                                                                                                                                                                                                                                                                                 |
|                                                  | marbling scores within the workplace-specified range                                                                                                                                                                                                                                                                                                                                   |
| 2. Ensure cleaning program is followed           | <p>2.1 Establish and maintain cleaning program to ensure product safety, and health and hygiene requirements are met</p> <p>2.2 Set up and follow schedule for daily and weekly cleaning and, where applicable, fumigation</p> <p>2.3 Ensure cleaning records are completed according to workplace procedures</p>                                                                      |
| 3. Monitor chiller temperature                   | <p>3.1 Monitor temperature of product daily to meet product specifications, workplace procedures and regulatory requirements</p> <p>3.2 Maintain chiller temperature to ensure product safety and meet product specifications</p> <p>3.3 Correct changes to temperature to maintain product specifications</p> <p>3.4 Maintain workplace records according to workplace procedures</p> |
| 4. Monitor product handling and identification   | <p>4.1 Identify and label products according to product specification, customer and workplace requirements</p> <p>4.2 Confirm customer requirements to determine delivery arrangements</p> <p>4.3 Confirm and arrange temperature and storage requirements for product order according to workplace requirements</p> <p>4.4 Complete product order documentation</p>                   |

## 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 | <ul style="list-style-type: none"> <li>Read and interpret meat safety requirements</li> <li>Interpret workplace food safety practices, procedures and control measures</li> </ul> |
| Writing | <ul style="list-style-type: none"> <li>Record cleaning schedules</li> <li>Maintain workplace records using digital and/or paper-based</li> </ul>                                  |

| Skill    | Description                                                                                                                           |
|----------|---------------------------------------------------------------------------------------------------------------------------------------|
|          | formats                                                                                                                               |
| Numeracy | <ul style="list-style-type: none"><li>Monitor and interpret process control indicators and data, including temperature (°C)</li></ul> |

## Unit Mapping Information

| Code and title current version            | Code and title previous version    | Comments                                                                                                                                                            | Equivalence status |
|-------------------------------------------|------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| AMPQUA312 Assess meat product in chillers | AMPX301 Assess product in chillers | Unit sector code updated<br>Performance Criteria clarified<br>Foundation Skills added<br>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 AMPQUA312 Assess meat product in chillers

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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 assessed at least one meat product in chillers, including:

- assessed meat colour, fat colour and marbling of carcase or meat product
- monitored product and chiller temperature and adjusted temperature as required
- maintained workplace hygiene and sanitation requirements
- followed safe work procedures.

## 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:

- carcase/meat grading system used at the workplace
- the importance of fat depth, marbling, carcase colour and other grading parameters
- product transfer and storage methods
- safety requirements and hazards associated with entering and working in a chiller/cold room area, including required personal protective equipment (PPE), limitations of PPE, and maximum work duration
- contamination/cross-contamination and food safety risks associated with chilled products at workplace
- local state and/or territory laws that cover meat safety requirements
- the process involved in assessing chillers in the workplace
- product quality monitoring processes
- rejection procedures
- traceability requirements of meat and/or meat products processed at work site.

## 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 workplace equipped with chillers/cold rooms or an environment that accurately represents a real workplace
- resources, equipment and materials:
  - carcasses and/or meat products
  - chiller/s
  - PPE
  - recording and monitoring systems
- specifications:
  - workplace procedures, including advice on safe work practices, meat safety, quality and environmental requirements
  - recording requirements, documentation and procedures.

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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