



Australian Government

Assessment Requirements for AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements

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 undertaken chiller assessment to AUS-MEAT requirements, on at least 150 beef carcasses, including:

- identified AUS-MEAT Chiller Assessment pre-conditions
- accurately applied the correct assessment techniques and measurement to the allocated carcasses
- assessed beef carcasses using AUS-MEAT Chiller Assessment Standards
- used available technology to record, gather and interpret chiller assessment data
- correlated to the AUS-MEAT Chiller Assessment requirements using the On-Site Correlation and Practice System (OsCap).

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:

- purpose and intent of AUS-MEAT Chiller Assessment
- AUS-MEAT Chiller Assessment Standards and associated equipment
- product quality monitoring processes
- monitoring equipment and its correct usage
- procedure for determining non-conformance
- purpose of OsCap.

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:
 - beef carcasses representing a variety of categories
 - approved AUS-MEAT Chiller Assessment reference standards
 - approved torch and battery pack
 - thermometer and light meter
 - OsCap program
 - data recording and monitoring systems
 - safety step, where required
- specifications:
 - AUS-MEAT Chiller Assessment Standards
 - AUS-MEAT assessment
- 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

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