



Australian Government

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.

Application

This unit describes the skills and knowledge required to manage product in chillers, in terms of product quality and specifications, in accordance with AUS-MEAT requirements.

AUS-MEAT chiller assessment provides a means of describing saleable meat characteristics, including meat colour, fat colour, marbling, eye muscle area, subcutaneous and total rib fat measurements and maturity.

This unit is applicable to all staff who wish to become AUS-MEAT accredited chiller assessors.

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. Conduct AUS-MEAT	1.1 Monitor product daily to ensure compliance with AUS-MEAT

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
Chiller Assessment	Chiller Assessment pre-conditions 1.2 Apply slaughter floor ticket information 1.3 Assess beef carcasses for marbling, meat and fat colour scores according to the AUS-MEAT Chiller Assessment Standards 1.4 Assess beef carcasses for eye muscle area, subcutaneous and total rib fat and carcass maturity 1.5 Correctly allocate the Grain Fed (GF) and Grain Fed Young Beef (GFYG) symbols to beef carcasses 1.6 Manage chiller assessment equipment
2. Assess carcasses to AUS-MEAT Chiller Assessment requirements	2.1 Monitor product daily to ensure that carcass pre-conditions meet AUS-MEAT Chiller Assessment requirements 2.2 Ensure beef carcasses presented for assessment comply with AUS-MEAT requirements 2.3 Ensure correct technique is used when conducting AUS-MEAT Chiller Assessment 2.4 Identify non-conforming product
3. Comply with AUS-MEAT Chiller Assessment Standards	3.1 Complete all aspects of Chiller Assessment according to the AUS-MEAT Standards Manual and Accreditation requirements 3.2 Identify and resolve issues relating to Chiller Assessment 3.3 Correlate to the AUS-MEAT Chiller Assessment requirements using the On-Site Correlation and Practice System (OsCap) 3.4 Identify and maintain AUS-MEAT requirements for carcass feedback

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 AUS-MEAT Chiller Assessment Standards, product specifications, workplace and regulatory requirements

Skill	Description
Writing	Record monitoring data using paper-based and/or digital format
Numeracy	Read and interpret temperature gauges and scales (°C)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements	AMPX426 Undertake chiller assessment to AUS-MEAT requirements	Unit 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 AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements

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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 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

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