



Australian Government

AMPX414 Assess and evaluate meat industry requirements and processes

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to assess and evaluate the role of the Australian meat industry as a part of the food processing sector. It also describes the requirements for working in meat processing.

This unit applies to food technologists, industry researchers, and to middle management personnel who are new to the industry. It includes gaining an understanding of the economic and political structure of the industry, production stages and methods, and key factors affecting meat safety, quality and market access.

All work should be carried out to comply with workplace and regulatory requirements.

This unit applies to individuals who take responsibility for their own work and for the quality of others' work within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

Work in this unit must be carried out in accordance with Australian meat industry standards and regulations.

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

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Establish livestock	1.1 Explain production techniques impacting meat quality for the

Element	Performance criteria
production and transportation requirements	range of species involved 1.2 Explain the role and purpose of traceability requirements 1.3 Explain purchasing process and selling alternatives for livestock 1.4 Explain relationship between transportation arrangements and meat quality 1.5 Identify potential hazards to product quality, animal welfare and food safety from transporting livestock
2. Identify the sequence of operations for meat processing in an abattoir	2.1 Identify critical elements of the slaughtering process 2.2 Identify critical elements of the boning process 2.3 Explain the role and purpose of rendering 2.4 Explain offal processing requirements 2.5 Identify differences between export and domestic requirements
3. Explain factors affecting food safety and meat quality during processing	3.1 Describe key meat safety issues 3.2 Identify key legislation and regulations affecting meat processing 3.3 Explain impacts of seasonal and geographical factors on meat quality 3.4 Describe the nature and purpose of the Meat Standards Australia (MSA) program 3.5 Explain impacts of further processing on meat quality 3.6 Identify factors affecting shelf life and meat quality 3.7 Explain the nature and purpose of meat testing programs
4. Identify processes and process controls for a range of meat smallgoods	4.1 Identify differences between product sources 4.2 Identify key smallgoods products and production processes 4.3 Explain food safety requirements impacting smallgoods production
5. Describe the structure and nature of meat retailing in Australia	5.1 Identify differences between supermarket, independent and wholesale butchers 5.2 Explain regulatory requirements directly impacting meat retailing 5.3 Identify key meat product lines and the role of value-adding 5.4 Explain the impact of customer requirements and expectations 5.5 Explain food safety requirements impacting retail operations
6. Identify key issues and bodies that impact the Australian meat industry	6.1 Explain impacts of climatic factors on the meat industry 6.2 Explain key issues impacting meat industry employment 6.3 Review environmental impacts of a meat processing site 6.4 Explain impacts of changing customer expectations

Element	Performance criteria
	6.5 Describe the role of key industry bodies

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMPSR407A Assess and evaluate meat industry requirements and processes	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPX414 Assess and evaluate meat industry requirements and processes

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Performance Evidence

The candidate must assess and evaluate meat industry requirements and processes. Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- describe the livestock production and marketing, and retailing systems for the meat industry
- document the sequence of operations for livestock slaughter and meat processing
- define processes for a range of meat smallgoods
- describe production factors influencing meat quality and safety
- comply with industry requirements in relation to hygiene, workplace health and safety and other work practices.
- analyse and interpret work instructions, Standard Operating Procedures (SOPs), safety and hygiene procedures, and other workplace documentation
- identify livestock
- locate, and interpret industry information
- distinguish between meat products and production processes
- identify personal hygiene and operational sanitation procedures
- apply sustainable work practices

Knowledge Evidence

The candidate must demonstrate a broad factual, technical and theoretical knowledge of:

- factors which impact on meat safety and quality through the supply chain
- the main animal welfare issues associated with producing and processing animals for human consumption
- main markets for meat
- common causes and impact of contamination
- the relationship between food safety and market access
- the nature and structure of the Australian meat processing industry
- principles of Quality Assurance (QA) and traceability from paddock to retailer

- slaughtering and boning processes
- sources and nature of regulatory requirements that affect the meat processing industry
- nature and purpose of the AUS-MEAT and MSA programs
- customer requirements
- value adding of meat products

Assessment Conditions

Assessment must occur in a real or simulated workplace where the candidate has access to:

- production process and related equipment, manufacturers' advice and operating procedures
- equipment and facilities for carrying out slaughtering of livestock and processing of primary cuts of meat.

A minimum of three different forms of assessment must be used.

Assessors must satisfy current standards for RTOs.

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