



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>