



Australian Government

AMPX426 Undertake chiller assessment to AUS-MEAT requirements

Release: 2

AMPX426 Undertake chiller assessment to AUS-MEAT requirements

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

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 supervisors and Quality Assurance (QA) staff who wish to become AUS-MEAT accredited chiller assessors.

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

This unit applies to individuals who take responsibility for their own work and the work of others within known parameters.

This unit must be delivered and assessed in the context of 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.

Elements and Performance Criteria

Element	Performance criteria
<i>Elements describe the</i>	<i>Performance criteria describe the performance needed to</i>

Element	Performance criteria
<i>essential outcomes.</i>	<i>demonstrate achievement of the element.</i>
1. Conduct AUS-MEAT chiller Assessment	1.1 Monitor product daily to ensure compliance with AUS-MEAT Chiller Assessment pre-conditions 1.2 Assess beef carcasses for marbling, meat and fat colour scores in accordance with the AUS-MEAT chiller assessment standards 1.3 Assess beef carcasses for eye muscle area, subcutaneous and total rib fat and carcass maturity 1.4 Correctly allocate the Grain Fed (GF) and Grain Feed Young Beef (GFYG) symbols to beef carcasses 1.5 Manage chiller assessment equipment
2. Monitor chiller temperature	2.1 Monitor temperature of product daily to meet AUS-MEAT Chiller Assessment requirements and product specifications, workplace procedures and regulatory requirements 2.2 Maintain temperature of chiller to ensure product quality and to meet product specifications 2.3 Correct changes to temperature to maintain product quality and specifications
3. Monitor product handling and identification	3.1 Identify and label products in accordance with product specification, customer and workplace requirements 3.2 Identify and maintain AUS-MEAT requirements for carcass feedback

Foundation Skills

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX426 Undertake chiller assessment to AUS-MEAT requirements Release 2	AMPX426 Undertake chiller assessment to AUS-MEAT requirements Release 1	Minor typographical errors corrected	Equivalent unit

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 AMPX426 Undertake chiller assessment to AUS-MEAT requirements

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Performance Evidence

The candidate must undertake chiller assessment in relation to AUS-MEAT requirements.

Competency must be demonstrated by assessing beef carcasses using the AUS-MEAT Chiller Assessment Standards. Candidates will be assessed for their accuracy in meeting the chiller assessment requirements by applying the correct techniques and measurement to the allocated carcasses. Candidates will conduct runs on a significant number of carcasses to achieve the outcomes required.

The candidate must:

- apply mathematical concepts to monitoring procedures (including temperature checks and adjustments)
- apply relevant communication skills
- identify AUS-MEAT Chiller Assessment pre-conditions
- assess carcasses in accordance with AUS-MEAT requirements
- complete documentation, including accurate feedback outcomes
- use available technology to record, gather and interpret product-monitoring data
- correlate to the AUS-MEAT Chiller Assessment requirements using the Onsite Correlation and Practice Program (OSCAP).

Knowledge Evidence

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

- AUS-MEAT Chiller Assessment requirements
- product quality monitoring processes
- Importance of AUS-MEAT Chiller Assessment
- procedure for determining non-conformance.

Assessment Conditions

Assessment must be conducted in an operating meat processing plant.

Candidates will be required to complete the required correlations using the OSCAP program. This will be conducted in their own workplace.

Candidates must successfully complete the AUS-MEAT Chiller Assessment Course requirements.

Assessors must satisfy current standards for RTOs.

Links

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