



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>