Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPMSY3X1 | Apply food animal anatomy and physiology to inspection processes |
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| Application | This unit describes the skills and knowledge related to the anatomy and physiology of food animals, required to recognise meat that is safe for human consumption.  This unit applies to individuals who undertake work related to meat safety inspections of live food animals, carcasses and meat from cattle and buffalo, calves, sheep and goats, lambs, pigs, horses, deer and/or wild game.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery. |
| Prerequisite Unit | Nil |
| Unit Sector | Meat safety (MSY) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Identify cells, body tissue and body plan of food animals | 1.1 Identify the function of cells in food animal  1.2 Identify the different body tissues of food animal  1.3 Recognise the general body plan of food animal |
| 2. Recognise the skeletal and muscular system of food animals | 2.1 Identify and explain the skeletal structure of food animal and its function  2.2 Recognise the key muscles of food animal and their function |
| 3. Identify the blood and circulatory system | 3.1 Identify the function of blood in food animal  3.2 Identify and explain the parts and function of the circulatory system |
| 4. Recognise the lymphatic system | 4.1 Recognise the lymph nodes of food animal  4.2 Identify and explain the function of the lymph nodes in a food animal |
| 5. Identify the respiratory system | 5.1 Recognise the major elements of the respiratory system of food animal  5.2 Identify and explain the function of respiratory parts in a food animal |
| 6. Recognise the digestive system | 6.1 Recognise the major elements of the digestive system of food animal  6.2 Identify and explain the function of digestive parts in a food animal |
| 7. Identify the excretory system | 7.1 Recognise the major elements of the excretory system of food animal  7.2 Identify and explain the function of excretory parts in a food animal |
| 8. Recognise the reproductive system | 8.1 Recognise the major elements of the reproductive system of food animal  8.2 Identify and explain the function of the reproductive parts in a food animal |
| 9. Identify the nervous system | 9.1 Recognise the major nerves of food animal  9.2 Identify and explain the function of the nerves in a food animal |
| 10. Recognise skin and the endocrine glands | 10.1 Recognise the function of animal skin  10.2 Identify and explain endocrine glands and their function |

| 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. | |
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| Skill | Description |
| Oral communication | * Use industry terminology to describe animal species and animal anatomy and physiology |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPMSY3X1 Apply food animal anatomy and physiology to inspection processes | AMPA3119 Apply food animal anatomy and physiology to inspection processes | Unit code and title updated.  Unit application updated.  Elements and Performance Criteria revised - content relating to disease and condition moved to new unit.  Foundation Skills added.  Performance Evidence, Knowledge Evidence and Assessment Conditions revised. | Not equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |

| TITLE | Assessment requirements for AMPMSY3X1 Apply food animal anatomy and physiology to meat safety processes |
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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 identified food animal anatomy and physiology relevant to meat safety inspection processes, for at least one of the following:   * cattle or buffalo * calves * sheep or goats * lambs * pigs * horse * deer * wild game animal.   For the specified food animal, the individual must have:   * identified the main body systems and their function * identified the body systems parts. | |

| Knowledge Evidence |
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| 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:   * species of food animal processed at workplace * the function and parts of each of the body systems of species identified. * references to food animal anatomy and physiology terms, as specified in relevant Australian Standard for meat processing. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated a meat processing workplace or an environment where carcases and viscera are safely handled * specifications: * relevant Australian Standard for meat processing * resources: * real carcase and viscera for at least one species * model carcases and/or 2D or 3D graphics of carcases and viscera * access to animal anatomy and physiology reference material, including examples of abnormalities and disease in food animals.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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