Modification history

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

| AMPQUA4X15 | Undertake chiller assessment to AUS-MEAT requirements |
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| 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 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.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Quality Assurance (QUA) |

| 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. Conduct AUS-MEAT chiller Assessment | 1.1 Monitor product daily to ensure compliance with AUS-MEAT Chiller Assessment pre-conditions  1.2 Assess beef carcases for marbling, meat and fat colour scores in accordance with the AUS-MEAT Chiller Assessment Standards  1.3 Assess beef carcases for eye muscle area, subcutaneous and total rib fat and carcase maturity  1.4 Correctly allocate the Grain Fed (GF) and Grain Feed Young Beef (GFYG) symbols to beef carcases  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  2.4 Record product monitoring data  2.5 Correlate to the AUS-MEAT Chiller Assessment requirements using the Onsite Correlation and Practice Program (OSCAP) |
| 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 carcase feedback |

| 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 |
| Reading | * Interpret AUS-MEAT chiller assessment standards, product specifications, workplace and regulatory requirements |
| Writing | * Record monitoring data using paper-based and/or digital format |
| Numeracy | * Read and interpret temperature gauges and scales (°C) |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA4X15 Undertake chiller assessment to AUS-MEAT requirements | AMPX426 Undertake chiller assessment to AUS-MEAT requirements | Unit code updated.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | 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](https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7%20) |

| TITLE | Assessment requirements for AMPQUA4X15 Undertake chiller assessment to AUS-MEAT requirements |
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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 undertaken chiller assessment to AUS-MEAT requirements, on one run of at least 20 beef carcases, including:   * assessed beef carcases * used AUS-MEAT Chiller Assessment Standards * accurately applied the correct assessment techniques and measurement to the allocated carcases * identified AUS-MEAT Chiller Assessment pre-conditions * recorded, gathered and interpreted product monitoring data * correlated to the AUS-MEAT Chiller Assessment requirements using the Onsite Correlation and Practice Program (OSCAP). | |

| 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:   * purpose and intent of AUS-MEAT Chiller Assessment * AUS-MEAT Chiller Assessment Standards and associated equipment * product quality monitoring processes * monitoring equipment and its correct usage * procedure for determining non-conformance * purpose of OSCAP. |

| 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 in a meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * Grain Fed (GF) and Grain Feed Young Beef (GFYG) beef carcases * monitoring equipment * meat stamps * OSCAP program * data recording and monitoring systems * specifications: * AUS-MEAT Chiller Assessment Standards * AUS-MEAT assessment * timeframes: * within typical operating and production conditions for the workplace.   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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