Modification history

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

AMPQUA4X22	Specify pork product using AUS-MEAT language
Application	This unit describes the skills and knowledge required to use AUS-MEAT language in defining pork product specifications. Satisfactory completion of assessment conducted by AUS-MEAT is required before an individual can gain AUS-MEAT accreditation for Pork Boning Room Standards Officers. People who have satisfactorily completed AUS-MEAT Accreditation for Pork Boning Room Standards Officers will have satisfied the requirements for this unit of competency. This unit prepares the workers to work with pig meat cuts, specifications and cutting lines. Individuals will be directly involved in demonstration and explanation of: • achieving maximum yields and returns • basic anatomy • cutting lines • detecting and recording defects • product description • specifications and verification. 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
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Identify anatomical features of a pork carcase	1.1 Describe directions on a carcase using anatomical direction format 1.2 Locate and identify bones relevant to meat specifications in a pork skeleton 1.3 Identify major muscles relevant to meat specifications 1.4 Identify major glands and cartilage relevant to meat specifications
2. Identify and name meat products using the standard product description	2.1 Identify nature and format of product specifications 2.2 Use, and correctly spell, standardised cut descriptions for naming meat products 2.3 Identify the major muscles that make up each meat cut 2.4 Identify correct cutting lines for each product and use the correct anatomical terms to describe them 2.5 Identify necessary alterations for any given meat product to comply with the enterprise product specifications
3. Check pork products comply with written specifications	3.1 Check pork products comply with written specifications and describe principles of quality assurance (QA) 3.2 Describe sections of the workplace QA system related to ensuring pork products comply with AUS-MEAT product description 3.3 Define and describe non-conforming product in relation to workplace requirements 3.4 Identify and monitor critical control points (CCPs) in accordance with workplace requirements

Elements	Performance Criteria
Elements describe the essential outcomes.	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
4. Assess product compliance	4.1 Assess product compliance with written specifications in accordance with workplace requirements and AUS-MEAT product descriptions 4.2 Identify and explain product description given in written specifications 4.3 Take corrective action in the event of non-conformance with pork product specifications
5. Measure and check product compliance against written specifications	5.1 Check cutting lines and muscle content in accordance with written specifications 5.2 Identify non-conforming product that can be altered to comply with specifications

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.	
Skill	**Description**
Reading	• Access and interpret detail on standard product descriptions for meat • Identify AUS-MEAT language specification on product labels
Writing	• Spell standardised cut descriptions correctly
Oral communication	• Use industry terminology to describe pork products, including primal cut names

Unit Mapping Information			
Code and title current version	**Code and title previous version**	**Comments**	**Equivalence status**
AMPQUA4X22 Specify pork product using AUS-MEAT language	AMPX417 Specify pork product using AUS-MEAT language	Unit code updated Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Equivalent

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 AMPQUA4X22 Specify pork product using AUS-MEAT language**

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 specified pork products using AUS-MEAT language, products on at least one occasion, including:
- identified anatomical features of the pig carcase
- assessed at least ten pig products against AUS-MEAT specifications
- undertaken measurements and checked against specification requirements
- identified non-conforming products.

Knowledge Evidence

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:
- anatomical features of a pig carcase
- pork primal cut names
- correct cutting lines for each product and the correct anatomical terms for describing them
- sections of the workplace QA system related to ensuring pork product compliance to AUS-MEAT product description requirements
- corrective action procedures for non-conforming products
- product specification points
- AUS-MEAT language specifications.

Assessment Conditions

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:
    - pig carcase
    - pig meat products
- specifications:
    - AUS-MEAT pig meat product descriptions
    - pork AUS-MEAT assessment
    - workplace procedures, including advice on safe work practices, meat safety and quality.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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