Modification history

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

| AMPQUA3X8 | Grade beef carcases using MSA standards |
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| Application | This unit describes the skills and knowledge required to grade beef to Meat Standards Australia (MSA) standards.  It is an MSA requirement that workplaces with a Level 1 licence have company graders who have a Statement of Attainment in this unit of competency or an MSA approved equivalent unit.  The skills and knowledge gained from this unit allow AUSMEAT chiller assessors to grade beef to MSA standards. MSA grading can only be carried out in MSA licensed processing establishments.  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.  As well as MSA requirements, legislative and regulatory requirements apply to meat inspection and meat safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery. |
| 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. Comply with requirements | 1.1 Identify workplace health and safety, food safety and workplace and regulatory requirements  1.2 Comply with all workplace and regulatory requirements while grading to MSA standards |
| 2. Apply the MSA system | 2.1 Identify consumer preferences for eating quality traits  2.2 Identify factors impacting on eating quality |
| 3. Grade beef carcases to MSA standards | 3.1 Accurately identify and allocate reasons for non-compliance  3.2 Identify default inputs required for MSA grading  3.3 Assess maturity, MSA marbling, hump height, fat distribution and hide puller damage to MSA standards  3.4 Calibrate, maintain and operate equipment used for measuring ultimate pH and record calibration results  3.5 Measure ultimate pH  3.6 Identify hanging method  3.7 Record AUS-MEAT chiller assessment measurements of the carcase to be graded  3.8 Generate an eating quality outcome for graded carcases |
| 4. Operate MSA software and hardware to record grading details and generate eating quality outcomes | 4.1 Access and operate MSA software and hardware  4.2 Enter, store, upload, sort, check and validate, interpret and submit data  4.3 Generate grading reports |
| 5. Apply vendor declaration information to MSA grading | 5.1 Identify and interpret essential information on vendor declarations and delivery paperwork  5.2 Manage MSA vendor declarations in accordance with the MSA Standards  5.3 Enter Data Capture Unit (DCU) defaults in accordance with the vendor declaration |
| 6. Identify MSA graded carcase product to demonstrate traceability | 6.1 Identify system for identifying graded product  6.2 Apply slaughter floor ticket information  6.3 Identify carcases appropriately for carcase sorting and cuts harvesting |
| 7. Adhere to the MSA Standards Manual | 7.1 Complete all aspects of MSA grading in accordance with the Standards Manual and Licensing requirements  7.2 Grade carcases according to the MSA system  7.3 Identify and resolve grading problems |

| 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 | * Access and interpret workplace and regulatory requirements |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA3X8 Grade beef carcases using MSA standards | AMPA3092 Grade beef carcases using Meat Standards Australia standards | Unit sector 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> |

| TITLE | Assessment requirements for AMPQUA3X8 Grade beef carcases using MSA standards |
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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 graded beef carcases using Meat Standards Australia (MSA) standards on at least one occasion, including:   * demonstrated proficiency with all aspects of the Data Capture Unit (DCU) system * demonstrated proficiency with all aspects of handling MSA grading data * described all carcase attributes that are collected * accurately assessed all carcase attributes required to generate an eating quality outcome * applied an appropriate carcase identification system * complied with workplace and regulatory requirements and applied all MSA grading reports * correlated grading reports using the Onsite Correlation and Practice Program (OsCap) to industry standards. | |

| 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:   * requirements of the MSA Standards Manual * carcase hanging methods and their impact on eating quality * importance of subcutaneous fat coverage * the impact of hump height and tropical breed content on eating quality * MSA marbling requirements * how to determine carcase maturity * how to determine hide puller damage requirements and the impact on eating quality * essential operating conditions for use of the MSA system, including the equipment required for grading * information on a carcase ticket that is necessary for MSA Grading * MSA vendor declaration system * relationship between DCU, plant boning runs, and cut x cook outcomes * how ageing affects eating quality and how its effect is incorporated onto the MSA system * MSA feedback requirements * pH requirements and the impact on eating quality * AUS-MEAT chiller assessment standards * what a MQ4 score is and its relationship with MSA bands of eating quality * link between carcase ticket information and grading results * MSA minimum requirements * Palatability Analysis Critical Control Points (PACCP) approach to eating quality * relationship between cut and cooking method * role of plant boning runs * minimum standards for MSA livestock eligibility minimum standards for MSA grader performance * potential grading problems and suggested solutions * MSA grading reports * how to maintain currency of knowledge about grading. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * in a meat processing workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * MSA systems, including hardware and software, for grading * beef carcases for grading * specifications: * workplace procedures, including advice on safe work practices and meat safety * MSA Standards Manual.   Assessment for this unit must include at least three forms of evidence.  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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