Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 4.0.

UNIT CODE	Unit title in sentence case
Application	This unit of competency describes the skills and knowledge required to identify if bovine carcases are displaying secondary sexual characteristics, in particular entire males and males that have been castrated late.
	The unit applies to individuals working in a beef processing facility who assess beef carcases to determine the sex and relevant AUSMEAT category
	All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food regulations, legislation and standards that apply to the workplace.
	No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.
Prerequisite Unit	Nil
Unit Sector	Abattoirs sector

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
Identify beef categories and language according	1.1 Identify and explain the categories and classifications for beef using appropriate language and descriptions
age and gender	1.2 Identify and explain how category and classification impacts on meat quality, eating quality and customer/consumer preferences
	1.3 Identify secondary sexual characteristics of beef
	1.4 Explain how gender of cattle can affect meat quality
Assess carcase for secondary sexual	2.1 Make visual inspection of carcase and determine if secondary sexual characteristics are present
characteristics	2.2 Differentiate whether a carcase is likely to be a castrate or entire male2.2 Record secondary sexual characteristics information according to
	workplace procedures, amending beef category if necessary
	2.3 Ensure carcases with secondary sexual characteristics are identified
	and segregated according to workplace and customer
	requirements/procedures
3. Comply with workplace	3.1 Ensure hygiene and sanitation processes are followed during
requirements for hygiene	assessment
and safety	3.2 Ensure WHS policies and procedures are followed during assessment
4. Report and store	4.2 Report information to appropriate personnel in workplace
information	4.3 Store any documentation according to workplace requirements

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 Comprehend workplace documents such as vendor declarations and carcase identification/tickets Understand publications such as AUSMEAT information or industry meat manuals Writing Completing workplace forms and reports for the workplace and customer Oral communication Reporting assessment to workplace supervisor Discussing observations with appropriate personnel

The Range of Conditions is an optional field. Please delete these instructions and if the unit does not have a range of conditions, please delete the Range of conditions table too.

Asking questions to clarify information when unsure

Range Of Conditions		
This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.		
	Warm conditions on the slaughterfloor	
	 Chiller/cold conditions in boning room or further processing rooms 	
	•	
	•	

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3138 Identify secondary sexual characteristics - beef		New unit	No equivalent unit

Links	Companion Volumes, including Implementation Guides, are available at VETNet:
	[Insert hyperlink for the training package]. See Guidelines for developing training package products for directions on how to find the right hyperlink

TITLE	Assessment requirements for AMPA3138 Identify secondary
	sexual characteristics - beef

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:

- correctly identified the secondary sexual characteristics in minimum of three beef carcases where the identity is questionable
- reported findings to an appropriate person in the workplace
- · segregated carcase from processing as appropriate
- followed workplace WHS and hygiene and sanitation policies and procedures
- recorded information appropriately
- stored information appropriately.

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:

- · the different classifications for male cattle based on age and gender
- the secondary sexual characteristics which determine if an animal is classified as a castrate or entire male
- the impact of gender on eating quality in beef
- · procedures for reporting and recording secondary sexual characteristics
- workplace customer specifications
- · workplace policies and procedures for:
 - hygiene and sanitation
 - work health and safety.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in meat processing facility at normal chain speed
- resources, equipment and materials:
 - appropriate personal protective equipment
- specifications:
 - workplace documents such as policies, procedures, processes, forms
 - work instructions and standard operating procedures
 - customer/consumer requirements

The following three forms of evidence must be used:

- quiz of underpinning knowledge
- satisfactory workplace demonstration
- workplace referee or third-party report of performance over time

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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	package products for directions on how to find the right hyperlink