

CHILLER ASSESSMENT COURSE



The successful completion of this course will qualify you as an accredited chiller assessor.

COURSE AIM:

To provide participants with practical skills to accurately use the AUS-MEAT Chiller Assessment Language and assess beef carcasses for marbling, meat and fat colour.

BENEFITS:

- Be able to explain the principles of assessing beef carcasses
- Be able to correctly allocate the Grain Fed (GF) and Grain Feed Young Beef (GFYG) symbols to beef carcasses.
- Participants will be qualified to assess beef carcasses for marbling, meat and fat colour scores to the AUS-MEAT Chiller Assessment Standards.

WHO SHOULD ATTEND:

- Any person wishing to assess beef carcasses under the AUS-MEAT Chiller Assessor System
- Any person wishing to allocate the GF and GFYG symbols
- Any person who is to monitor the compliance of an accredited Chiller Assessor as part of an establishment's approved quality assurance system

QUALIFICATIONS:

A Statement of Attainment in Chiller Assessment is issued to all participants who successfully complete the practical assessment and theory assessment.

A practical assessment of the allocation of the Grain Fed and Grain Fed Young Beef symbols requires 100% to pass. If you are unsuccessful in the first attempt, you can resit this assessment.

Your practical ability to chiller assess beef will be assessed over the 5 days of this course, with a combination of both practical technique on plant and 80% success rate over 10 runs using the OSCAP system.

Runs 9 & 10 must be successful to become a qualified Chiller Assessor.

There will be an "open-book" theory assessment. This means you can use reference books, hand written notes and the course workbook during the assessment. You must achieve a minimum of 70% to pass.

A re-sit assessment is offered to participants who achieve a pass between 60 – 69%

Unit of competency – "Assess product in chillers" MTMMP67B.

DURATION:

5 days on-site training at a designated venue covering technique and theory.

A trainee competes the requirements by successfully passing the required OSCAP correlation at their establishment within one month of the on-site training.

TAKING ACTION:

Call 1800 621 903 (toll free) for further information.

If you have special needs which you feel may affect your learning, please advise so that we can endeavour to assist.

RECOGNISED PRIOR LEARNING (RPL)

Any participant attending training conducted by AUS-MEAT Limited may apply for recognition of prior learning. This can be achieved by contacting AUS-MEAT in writing, stating previous qualifications for recognition.

COURSE FEES:

\$2280 per person. This includes all workshop notes, workbooks, Handbook of Australian Meat, lunch and afternoon teas.

A fee is charged to sit the Supplementary Assessment

PAYMENT:

Payment is required 4 weeks prior to the course. Cancellation fees apply, so please refer to your Booking Advice for full details.

Further Information about our Training Services: Phone 1800 621 903, ausmeat@ausmeat.com.au