



BEEF PRODUCTS SPECIFICATION



Duration: 5 days

This face-to-face trainer led course is designed to enable participants to work with beef cuts, specifications and cutting lines.

The course is an essential component for AUS-MEAT accreditation of beef boning room standards officers.



Course Content

Participants will be directly involved in demonstration and explanation of:

- Beef Product descriptions
- Cutting lines
- Detecting and recording defects
- Achieving maximum yields and returns
- Specifications and verifications
- Basic anatomy

Benefits

- Check a product against a specification
- Verify product names, cutting lines and anatomical content
- Describe product defects using the correct anatomical terms
- Describe how defects affect productivity, presentation, boning room yield and the end-use of product

Who should attend

- Persons wishing to gain more knowledge of beef primal cuts and specifications
- Prospective Standards Officer in an AUS-MEAT Accredited Boning Room

Issue of Certificates

At the successful completion of this course you will be issued with a Statement of Attainment.

A Level 2 completion is a pre-requisite for AUS-MEAT Accreditation Beef Boning Room Standards Officer training.

Unit of Competency issued: AMPX415 – “Specify beef product using AUS-MEAT language” within the Certificate IV in Meat Processing (Quality Assurance) AMP40415