



AUS-MEAT CHILLER ASSESSMENT



Duration: 5 days + workplace competency assessments

This face-to-face trainer led course is designed to provide participants with the necessary theory and practical skills to accurately use the AUS-MEAT Chiller Assessment Language and assess beef carcasses for Marbling, Meat and Fat Colour, Maturity, Rib Fat, Eye Muscle Area and Maturity.

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



Course Content

Participants will be directly involved in demonstration and explanation of:

- The application of the AUS-MEAT Chiller Assessment Language
- Carcase pre-conditions for chiller assessment
- Chiller assessment techniques
- Chiller assessment attributes
- Carcase eligibility for Grain Fed and Grain Fed Young Beef program
- Onsite Correlation and Practice Program (OsCap™)
- Handling non-conforming product
- Managing chiller assessment equipment
- Providing carcase feedback

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 using the Chiller Assessment Language.
- 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.

Qualification Gained

At the completion of the 5 days training you will be required to submit both practical and theory assessments. Industry standard correlations will then need to be completed using the Onsite Correlation and Practice Program (OsCap™) in your workplace; these must be submitted within 8 weeks of completion of the theory component of the training.

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

Unit of Competency issued: AMPX426 – “Undertake chiller assessment to AUS-MEAT requirements” within the Certificate IV in Meat Processing (Quality Assurance) AMP40415

Other Information

Eye Test and Q Fever Vaccination

Each Participant prior to entry must provide medical records showing evidence of ability to determine colour in the red and yellow spectrums and their immunity vaccination against Q fever.