

MEAT STANDARDS AUSTRALIA (MSA) GRADER TRAINING



Duration: 8 days + workplace competency assessments

MSA certified graders collate information from the producer, supervise processing standards and collect individual carcass attributes using a uniform set of standards.

This face-to-face trainer led course is designed to provide participants with the practical skills to accurately assess beef carcasses to Meat Standards Australia requirements.

Individual beef carcass attributes collected include Breed Content, Meat Colour, Fat Depth, MSA Marbling, Maturity and ultimate pH. Results are allocated to the carcass including individual primal quality grades, days of ageing required and recommended cooking method.



Course Content

On completion of this training you must be able to demonstrate you can:

- Accurately grade beef carcasses to MSA requirements
- Operate the MSA grading hardware and software
- Use the relevant carcasses ticketing information
- Accurately use the MSA vendor declaration information
- Identify eligible carcasses into a plant boning run
- Recognise and resolve problems relating to MSA grading

Benefits

- Be able to explain the principles of the Meat Standards Australia grading system.
- Be able to correctly allocate eating quality outcomes to MSA eligible carcasses.
- Participants will be qualified to assess beef carcasses for MSA Marbling, Hump Height, Maturity, hide puller damage and hang methods to the MSA correlation standard

Who should attend

- Operatives that are employed by an MSA Licensed processor
- Any person wishing to grade beef carcasses under the MSA grading system

Qualification Gained

At the completion of the 8 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.

All MSA grader trainees must be assessed and “Signed off” by an MSA/MLA employed grader prior to commencement of grading duties.

A Statement of Attainment in MSA Grading is issued to all participants who successfully complete all practical and theory assessments.

Unit of Competency – “Grade beef carcasses using Meat Standards Australia” AMPA3092 under the Certificate III in Meat Processing (General) AMP30616

Other Information

As a pre-requisite to attending this training course all participants must first successfully complete all the requirements of the AUS-MEAT Chiller Assessment Training.