



## MEAT STANDARDS AUSTRALIA (MSA) BEEF PROCESSOR ONSITE EATING QUALITY TRAINING



**Duration:** Minimum of three (3) days to complete all modules

These face-to-face trainers led sessions are designed to provide participants with the knowledge and skills to maintain and improve beef eating quality at your enterprise ultimately meeting the processor and MSA eating quality standards. The training is conducted at each individual establishment to allow customised training and maximum participation.



## Course modules and times

1. Cattle handling and MSA pre-slaughter requirements (3) hours
2. Processing MSA beef (3) hours
3. MSA product integrity (3) hours
4. pH decline and measurement of beef carcasses (2) days

## Benefits

- Increased knowledge of the MSA system and its requirements
- Increased knowledge of eating quality and the factors that impact upon it.
- Ability to monitor the MSA system, through conducting your own pH/Temperature declines.
- Ability to improve the eating quality of other categories of beef other than just the MSA product at you plant.

## Who should attend

As a requirement under the MSA processing standards there must be one trained operative present in each area of production when MSA product is being processed.

- For each module, it is suggested that as many operatives as possible from the area of operation attend. This in future will cover the loss of any staff from any area on any day
- The key operatives who should attend the training for each module are the foreman, QA and any operatives involved with the use or application of a process that has MSA requirements placed on it as per the standards manual
- There must be a management representative, who has the overall responsibility for the quality management system who acts as an MSA coordinator
- The MSA coordinator is required to participate in all on-site training modules

## Issue of Certificates

At the completion of each module participants may be assessed through either a theory or practical assessment or both.

For all modules other than pH decline and measurement of beef carcasses participants will be issued with a "Certificate of Competence" upon successful completion of the training.

Where participants successfully complete the assessment requirements of "pH decline and measurement of beef carcasses" they will be awarded a Statement of Attainment under the National Training Framework and the following qualification issued.

**Unit of Competency** AMPA404 – "Conduct and Validate pH / Temperature declines to Meat Standards Australia standards" a competency within the Certificate IV in Meat Processing (Quality Assurance) AMP40215

To request in-house training at your establishment, complete a training booking form and contact AUS-MEAT Training for a customised quote [training@ausmeat.com.au](mailto:training@ausmeat.com.au)