

MEAT STANDARDS AUSTRALIA (MSA) BEEF PROCESSOR SLAUGHTERFLOOR GRADER TRAINING



Duration: Five (5) days + workplace assessments

This face-to-face trainer led course is designed to accredit participants to accurately assess beef carcasses on the slaughter floor. In turn this will enable them to be able to correlate to the MSA Standard for Maturity, Hump Height, Fat Distribution and hide puller damage using the OsCap™ program.



Course content

On completion of this course participants should be able to demonstrate:

- An understanding of MSA Slaughter Floor Grading
- Preconditions for MSA slaughter floor assessment
- An understanding of Maturity / Ossification
- An understanding of the relationship between ossification and dentition
- An understanding of the relationship between hump height and tropical breed
- An understanding of the importance of fat distribution
- An understanding of MSA grading defaults and their impact on eating quality
- An understanding of MSA product traceability
- Knowledge of the MSA standards for processing

Benefits

- Be able to explain the principles of the Meat Standards Australia slaughter floor grading system.
- Participants will be qualified to assess beef carcasses on the slaughter floor for maturity, hump height and fat distribution and hide puller damage to the MSA correlation standard

Who should attend

- Any person wishing to conduct assessment of the carcasses on the slaughter floor to MSA requirements

Issue of Certificates

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 Certificate of Competence in MSA Slaughter Floor Grading is issued to all participants who successfully complete the practical assessment and theory assessments.

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