



MSA GRADING COURSE



The successful completion of this course will qualify you as an accredited MSA grader.

COURSE AIM:

To provide participants with the practical skills to accurately assess beef carcasses to Meat Standards Australia requirements.

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:

- Any person wishing to grade beef carcasses under the MSA grading system

PRE-REQUISITES

- Statement of Attainment in AUS-MEAT chiller assessment
- Evidence of vaccination / immunity in Q fever

QUALIFICATIONS:

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

Your practical ability to grade beef to MSA standards will be assessed over the 8 days of this course. You must be within the minimum accuracy standards for 5 consecutive correlation runs to be considered competent.

There will be a total of three assessments during your time at the course. Two being theory based assessments with a minimum pass mark of 50%. A resit assessment is offered to participants who achieve a pass mark of between 41-49%. The third assessment conducted is a practical assessment of the skills required to be an MSA grader, this is conducted individually on each participant by an accredited trainer.

At the successful completion of the MSA grading course and before full accreditation is complete all participants must undertake a final assessment using the OSCAP correlation program at their own establishment. During this time participants must become "current " for all standards involved with MSA grading. Once completed grading can commence.

DURATION:

8 days on-site training at a designated venue covering technique and theory.

A trainee competes the requirements by successfully passing the required OSCAP correlation at their establishment within one month of the on-site training.

TAKING ACTION:

Call 1800 621 903 (toll free) for further information.

If you have special needs which you feel may affect your learning, please advise so that we can endeavour to assist.

RECOGNISED PRIOR LEARNING (RPL)

Any participant attending training conducted by AUS-MEAT Limited may apply for recognition of prior learning. This can be achieved by contacting AUS-MEAT in writing, stating previous qualifications for recognition.

COURSE FEES:

\$2500 per person. This includes all workshop notes, workbooks, lunch and afternoon teas.

A fee is charged to sit the Supplementary Assessment

PAYMENT:

Payment is required 4 weeks prior to the course. Cancellation fees apply, so please refer to your Booking Advice for full details.

Further Information about our Training Services: Phone 1800 621 903, ausmeat@ausmeat.com.au