Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| AMPOPR2X11 | Cure and corn product in a meat processing premises |
| Application | This unit describes the skills and knowledge required to cure and corn product in a meat processing premises.  This unit applies to individuals who work under general supervision in a meat processing premises, who are required to operate corning equipment but who do not take responsibility for the whole process including preparing meat cuts, preparing ingredients and brines as well as the corning process. If the worker is responsible for all these duties, then the unit AMPX302 Cure and corn product is applicable.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Operational (OPR) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Identify work instructions and specifications for meat corning equipment and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify safety hazards associated with operating corning equipment and control associated risks  1.4 Identify potential sources of contamination and cross-contamination  1.5 Follow start-up procedures to ensure machinery is in working order |
| 2. Process meat | 2.1 Cure or corn meat following workplace requirements, workplace health and safety, and hygiene and sanitation requirements  2.2 Monitor processing regularly to ensure product meets specifications  2.3 Make adjustments to processing as required to achieve product specifications  2.4 Report any equipment faults to supervisor  2.5 Store processed meat following product specifications |
| 3. Clean equipment | 3.1 Clean and sanitise equipment to meet workplace standards, where required  3.2 Report any outstanding maintenance issues to supervisor |

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| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skill | Description |
| Reading | * Interpret key elements of workplace instructions and specifications |
| Oral communication | * Interact with team members to ensure flow of work is maintained * Ask questions to clarify instructions * Report issues clearly and promptly |
| Numeracy | * Interpret pump percentages (%) to weights of meat (kg) |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR2X11 Cure and corn product in a meat processing plant | AMPA2042 Cure and corn in a meat processing plant | Unit code updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements reworded for clarity  Mandatory workplace requirements clarified | Equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |

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| TITLE | Assessment requirements for AMPOPR2X11 Cure and corn product in a meat processing premises |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has operated equipment to cure and corn a minimum of 10 meat products following workplace requirements, including conducting start up checks of equipment and storing processed product.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

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| Knowledge Evidence |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements for curing and corning meat * effects of curing on shelf life and taste of product * purpose and effect of brine on meat * selection criteria for meat for curing or corning process * purpose of processing equipment used in curing and corning products * reasons for pickling to correct pump percentage and yield requirements * safe and correct operation of processing equipment * conditions under which equipment may need adjusting * workplace health and safety hazards encountered with curing meat, and how the associated risks are managed * potential contamination risks and how these are avoided. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated in a meat processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *corning equipment*  *meat for corning*   * specifications:   *task-related documents*   * personnel:   *team members and/or supervisor.*  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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