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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| AMPOPR2X13 | Operate jaw breaker |
| Application | This unit describes the skills and knowledge required to operate a mechanical jaw breaker, to break the jaws of large stock.  This unit applies to individuals who work under general supervision in a meat processing premises, who use a jaw breaker prior to boning a head.  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 jaw breaking | 1.1 Identify jaw breaking equipment to be used and its features  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify safety hazards associated with operating jaw breaker and control associated risks  1.4 Identify potential sources of contamination and cross-contamination |
| 2. Operate jaw breaking equipment | 2.1 Operate jaw breaker according to the work instructions and workplace health and safety requirements  2.2 Store heads according to workplace requirements  2.3 Clean jaw breaker following workplace requirements |

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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 |
| Oral communication | * Report issues with equipment to supervisor clearly and promptly |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR2X13 Operate jaw breaker | AMPA2050 Operate jaw breaker | 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 AMPOPR2X13 Operate jaw breaker |
| 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 a mechanical jaw breaker to break carcase jaws following workplace requirements, in a micro or larger meat processing premises.  **In micro meat processing premises**  The assessor must observe the individual working on a minimum of 2 carcase heads.  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).  **In larger meat processing premises**  The assessor must observe the individual working on a minimum of 4 carcase heads or for 15 minutes, whichever comes first.  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:   * basic operating principles of a jaw breaker * workplace requirements for operating jaw breaker * hazards associated with using a jaw breaker and how the associated risks are controlled * sterilisation processes for jaw breaker where required * workplace procedures for disposal of off-cuts * types of contamination and cross-contamination to the product. |

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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*  *jaw breaker*  *heads*   * specifications:   *task-related documents*   * personnel:   *workplace supervisor or mentor.*  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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