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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| AMPOPR2X08 | De-nude meat cuts |
| Application | This unit describes the skills and knowledge required to remove selvage or remove tendons from meat cuts using a mechanical de-nuder.  This unit applies to individuals who work under general supervision to operate de-nuding machinery, in a meat processing premises.  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 to use de-nuder | 1.1 Identify de-nuder 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 a de-nuder and control associated risks  1.4 Identify potential sources of contamination and cross-contamination |
| 2. Operate de-nuder | 2.1 Operate machinery following workplace requirements  2.2 Operate machinery following workplace health and safety requirements  2.3 Monitor meat cuts for defects and contamination  2.4 Report issues with equipment or product 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 |
| Oral communication | * Report issues with equipment or product 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 |
| AMPOPR2X08 De-nude meat cuts | AMPA2038 De-nude meat cuts | 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 AMPOPR2X08 De-nude meat cuts |
| 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 de-nuder to remove selvage or remove tendons from a minimum of 10 meat cuts, following workplace requirements.  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 operating de-nuder * basic operating principles of the de-nuder * hazards associated with using the de-nuder and how the associated risks are controlled * maintenance and sterilisation processes for the de-nuder * possible sources 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 and workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *de-nuder*  *meat cuts for de-nuding*   * specifications:   *task-related documents*   * personnel:   *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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