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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| AMPOPR2X07 | De-rind meat cuts |
| Application | This unit describes the skills and knowledge required to de-rind pork meat cuts using a mechanical aid.  This unit to individuals who work under general supervision in pork meat processing premises.  All work must be carried out to comply with workplace procedures, according to state/territory health and 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 requirements for operating de-rinding 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 de-rinding equipment and control associated risks  1.4 Identify quality assurance requirements for de-rinded products  1.5 Identify potential sources of contamination and cross-contamination |
| 2. Operate de-rinder | 2.1 Operate machinery following workplace instructions, workplace health and safety, and hygiene and sanitation requirements  2.2 Control risks of contamination or cross-contamination  2.3 Monitor meat cuts for defects and contamination  2.4 Monitor output to ensure compliance with QA requirements |
| 3. Clean equipment | 3.1 Clean and sanitise de-rinding equipment to meet workplace standards  3.2 Report required maintenance on de-rinding equipment 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 | * Interact with team members to ensure flow of work is maintained * Ask questions to clarify instructions * Report issues clearly and promptly |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR2X07 De-rind meat cuts | AMPA2037 De-rind 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 AMPOPR2X07 De-rind 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 equipment to de-rind a minimum of 10 pork 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 de-rinding meat * basic operation of the de-rinder * quality requirements for de-rinded product * workplace health and safety hazards encountered with working with using the de-rinder and how the associated risks are managed * potential contamination risks associated with using the de-rinder 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 workplace, at workplace processing speed*   * resources, equipment and materials:   *personal protective equipment*  *de-rinding equipment*  *pork meat cuts for de-rinding*   * 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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