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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| AMPOFF203 | Recover skirts |
| Application | This unit describes the skills and knowledge required to recover thick and/or thin skirts, from the junction of the chest and abdominal cavity of a bovine carcase.  This unit applies to individuals who work under general supervision to process offal 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 | AMPWHS201 Sharpen and handle knives safely |
| Unit Sector | Offal Processing (OFF) |

| 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 instruction for recovering skirts  1.2 Identify defects in skirts, including abnormalities and incorrect cutting lines  1.3 Identify workplace health and safety requirements for task, including personal protective equipment  1.4 Identify types and sources of contamination to skirt  1.5 Identify hygiene and sanitation and quality assurance requirements for recovering skirts |
| 2. Remove skirts | 2.1 Remove skirts following cutting line specifications and workplace and health and safety requirements  2.2 Identify and manage defects in skirts following workplace requirements  2.3 Identify sources of contamination and cross-contamination, and corrective action to control associated risks |

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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 requirements for recovering skirts |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |
| Numeracy | * Interpret cutting lines on specification |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOFF203 Recover skirts | AMPA2118 Recover thin skirts | Merged with AMPA2125 Remove thick skirts  Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not equivalent |
| AMPOFF203 Recover skirts | AMPA2125 Remove thick skirts | Merged with AMPA2118 Recover thin skirts  Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not 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 AMPOFF203 Recover skirts |
| 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 recovered skirts from bovine carcases, to meet 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 two carcases.  There must also be evidence that the individual has completed two 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 four carcases or for 15 minutes, whichever comes first.  There must also be evidence that the individual has completed two 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 recovering skirts * steps involved in recovering skirts * cutting line specifications related to the recovery of skirts * possible defects in skirts * knife skills for recovery work * sources of contamination and cross-contamination, and how they are controlled * workplace health and safety, and hygiene and sanitation requirements related to recovering skirts. |

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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*  *skirts for recovery*  *knife and sharpening equipment*   * specifications:   *task-related documents*   * personnel:   *access to 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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