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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| AMPPET202 | Break down and bone carcase for pet meat |
| Application | This unit describes the skills and knowledge required to break down and bone a carcase, which is suitable for pet food.  This unit applies to individuals who work under general supervision 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 | Pet Meat Processing (PET) |

| 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 breaking down a carcase  1.2 Identify workplace health and safety requirements for task, including personal protective clothing and equipment  1.3 Identify hygiene and sanitation requirements for working with carcases deemed as suitable for pet food  1.4 Prepare equipment for breaking down and boning a carcase for pet meat |
| 2. Break down carcase | 2.1 Use equipment to break carcase into parts, following workplace procedures  2.2 Bone meat to maximise yield, following workplace specifications  2.3 Direct meat cuts, trimmings and bones for further processing or disposal, following workplace requirements  2.4 Follow hygiene and sanitation requirements before handling other carcases |

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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 and/or supervisor to ensure flow of work is maintained * Ask questions to clarify instructions |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPPET202 Break down and bone carcase for pet meat | AMPA2149 Dispose of condemned carcase | Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria updated  Foundation Skills added  Performance Evidence, Knowledge Evidence and Assessment Conditions revised | 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 AMPPET202 Break down and bone carcase for pet meat |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  The assessor must observe the individual break down a minimum of one carcase for pet meat.  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 breaking down and boning carcases for pet meat * safe operation of manual and mechanical handling equipment related to processing of carcases for pet meat * workplace health and safety hazards encountered with handling carcases, and how associated risks are controlled * contamination and cross-contamination risks associated with working with carcases deemed as suitable for pet food, and how food safety risks are controlled. |

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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 normal production speed*   * resources, equipment and materials:   *personal protective clothing and equipment*  *relevant equipment*  *carcases deemed as suitable for pet meat*   * specifications:   *task-related documents*   * personnel:   *access to team members and/or 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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