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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| AMPCRP212 | Trim neck |
| Application | This unit describes the skills and knowledge required to trim the neck of carcases, manually or mechanically, to remove contamination and to meet customer requirements.  This unit applies to individuals who work under general supervision in a meat processing premises, who are responsible for trimming the neck.  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 | Carcase Processing (CRP) |

| 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 trim neck of carcase | 1.1 Identify work instruction and customer specifications for trimming neck  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Prepare equipment for trimming neck following work instructions, where required  1.4 Identify types of contamination commonly found on neck |
| 2. Remove contamination from neck of carcase | 2.1 Trim neck following workplace requirements and workplace health and safety requirements  2.2 Identify and report contamination as required  2.3 Trim neck to remove contamination from the carcase  2.4 Trim neck effectively with minimal meat removed from the neck  2.5 Trim neck to meet customer specifications  2.6 Dispose of trimmings 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 contamination to supervisor clearly and in a timely manner |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP212 Trim neck | AMPA2044 Trim neck | Unit code updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Range of Conditions added  Assessment Requirements re-worded 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 AMPCRP212 Trim neck |
| 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 trimmed the neck of carcases to meet workplace requirements, in a micro or larger meat processing premises.  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 trimming neck * hygiene and sanitation requirements for trimming neck * types of contamination that need to be trimmed * potential contamination that can occur during processing, and how it is avoided * how trimmings are disposed of * workplace health and safety requirements related to neck trimming * different customer specifications that may be required for neck trimming. |

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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 production speed*   * resources, equipment and materials:   *personal protective equipment*  *carcase necks for trimming*   * 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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