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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| AMPCRP214 | Trim hindquarter to specification |
| Application | This unit describes the skills and knowledge required to trim the hindquarter of a carcase to specification, such as the AUS-MEAT hot carcase trim.  This unit applies to individuals who work under general supervision in 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 | 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 hindquarter of carcase | 1.1 Identify workplace instructions and/or specifications for trimming hindquarters  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify types of contamination commonly found on hindquarter |
| 2. Trim hindquarter of carcase | 2.1 Trim hindquarter following workplace requirements and workplace health and safety requirements  2.2 Dispose of trimmings following workplace requirements  2.3 Report types of contamination and cross-contamination, 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 promptly |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP214 Trim hindquarter to specification | AMPA2046 Trim hindquarter to specification | 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 AMPCRP214 Trim hindquarter to specification |
| 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 hindquarters to specification, following workplace requirements, in a micro or larger meat processing premises.  There must also be evidence that the individual has completed two shifts in the position 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 hindquarter * specification for trimming hindquarter, such as the AUS-MEAT hot carcase trim * hygiene and sanitation requirements for trimming hindquarter * potential types of contamination and cross-contamination that occur during processing, and how they are avoided * correct disposal of trimmings * workplace health and safety requirements related to trimming hindquarter. |

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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*  *hindquarters for trimming*  *sharp knife, steriliser, pouch and, where required, trimming hook*   * 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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