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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| AMPCRP215 | Inspect hindquarter and remove contamination |
| Application | This unit describes the skills and knowledge required to inspect the hindquarter of the carcase and remove contamination.  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 for work task | 1.1 Identify work instruction for inspecting hindquarters, and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify types of contamination and defects commonly found on hindquarter |
| 2. Inspect hindquarter for contamination | 2.1 Scan hindquarter following workplace requirements  2.2 Identify contamination or defects on hindquarter |
| 3. Remove contamination | 3.1 Trim hindquarter to remove contamination, following workplace requirements, hygiene and sanitation, and workplace health and safety requirements  3.2 Report ongoing contamination issues according to workplace requirements  3.3 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 | * Interact with team members or supervisor to ensure flow of work is maintained * Ask questions to clarify work instruction * Report issues to supervisor promptly |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP215 Inspect hindquarter and remove contamination | AMPA2047 Inspect hindquarter and remove contamination | 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 AMPCRP215 Inspect hindquarter and remove contamination |
| 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 inspected the hindquarter of carcases and removed contamination, 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 inspecting and removing contamination from hindquarter * steps involved in scanning the hindquarter * typical contamination found on hindquarter cut * hygiene and sanitation requirements related to inspecting the hindquarter and removing contamination * workplace health and safety hazards encountered when inspecting the hindquarter and removing contamination, and how the associated risks are controlled * sources of cross-contamination in trimming, and how they 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 plant at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *hindquarter cuts for inspecting*  *sharp knife, pouch, steriliser and, where required, trimming hook*   * specifications:   *task-related documents*   * personnel:   *access to team members and 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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