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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| AMPCRP224 | Remove tenderloins from small stock |
| Application | This unit describes the skills and knowledge required to remove tenderloins from small stock, manually or with the aid of mechanical cutting equipment, depending on the scale and make up of the meat processing premises.  This unit applies to individuals who work under general supervision in a meat processing premises to remove tenderloins from small food animals such as sheep or pigs. This is usually done prior to the boning of small stock carcases.  Individuals performing manual cutting are expected to already have the ability to apply safe knife handling and maintenance practices consistent with workplace health and safety requirements.  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 | Nil |
| 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 removing tenderloins and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify sources of potential contamination to tenderloins  1.4 Identify hygiene and sanitation requirements for removing tenderloins |
| 2. Cut out tenderloins | 2.1 Remove tenderloins following workplace requirements, hygiene and sanitation requirements and workplace health and safety requirements  2.2 Inspect tenderloins for defects or contamination  2.3 Store tenderloins following work instructions |

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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 work instructions * Report issues promptly |
| Numeracy | * Interpret and follow cutting lines in diagrams |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP224 Remove tenderloins from small stock | AMPA2067 Remove tenderloin | Unit title updated  Unit code updated  Unit sector code added  Pre-requisite removed  Unit application 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 AMPCRP224 Remove tenderloins from small stock |
| 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 removed tenderloins from small stock, 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 removing tenderloins * relevant cutting lines * sources of contamination and cross-contamination, and ways to minimise the food safety risks * corrective actions to take if contamination or defects are present * workplace health and safety hazards encountered when removing tenderloins, and how the associated 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 workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *small stock carcases*   * 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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