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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| AMPCRP230 | Bar head and remove cheek meat |
| Application | This unit describes the skills and knowledge required to bar heads and remove cheek meat.  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 | 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 | 1.1 Identify work instruction and customer requirements for barring head and removing cheek meat  1.2 Identify steps involved in barring heads and removing cheek meat  1.3 Identify workplace health and safety requirements for task, including personal protective equipment  1.4 Identify sources of potential contamination  1.5 Identify hygiene and sanitation requirements for process  1.6 Prepare equipment for barring heads following work instructions |
| 2. Bar heads | 2.1 Bar head following workplace requirements  2.2 Avoid contamination and cross-contamination of meat  2.3 Operate barring equipment following workplace health and safety requirements and work instructions |
| 3. Remove cheek from head | 3.1 Remove cheek meat following workplace requirements  3.2 Avoid contamination and cross-contamination of meat  3.3 Identify and trim defects and contamination, and place trimmings in inedible bins or chutes for disposal  3.4 Forward edible cheek meat for further processing |

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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 requirements for task |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPCRP230 Bar head and remove cheek meat | AMPA2085 Bar head and remove cheek meat | 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 AMPCRP230 Bar head and remove cheek meat |
| 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 barred and removed cheek meat from carcase heads, following 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 barring head and removing cheek meat * cutting lines to remove cheek meat from head * equipment for barring, including knife, steel and, where required, cheek removal hook * knife skills for removing cheek * possible sources of contamination, and measures used to avoid it * sterilisation techniques * workplace health and safety, and hygiene and sanitation requirements related to removal of cheek meat. |

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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*  *carcase heads for barring*  *equipment for barring and removing cheek meat*  *knife, steel and, where required, cheek removal 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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