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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| AMPOFF208 | Process skirts |
| Application | This unit describes the skills and knowledge required to process thick and/or thin skirts from beef carcases.  This unit applies to individuals who work under general supervision to process thick and/or thin skirts 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 | Offal Processing (OFF) |

| 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 for trimming skirts  1.2 Identify defects in skirts, including incorrect cutting lines  1.3 Identify workplace health and safety requirements for task, including personal protective equipment  1.4 Identify types of contamination on skirts  1.5 Identify hygiene and sanitation requirements for trimming |
| 2. Process skirts | 2.1 Trim skirts to achieve maximum yield, following workplace requirements  2.2 Identify defects and contamination, trim and place trimming in inedible bins or chutes for disposal  2.3 Avoid contamination and cross-contamination of skirts  2.4 Forward trimmed skirt 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 trimming skirts |
| 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 |
| AMPOFF208 Process skirts | AMPA2086 Process thick skirts | Unit merged with AMPA2087 Process thin skirts  Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Range of Conditions added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not equivalent |
| AMPOFF208 Process skirts | AMPA2087 Process thin skirts | Unit merged with AMPA2086 Process thick skirts  Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Range of Conditions added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not 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 AMPOFF208 Process skirts |
| 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 processed thick and/or thin skirts from beef carcases, 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 processing skirts * steps involved in processing skirts * cutting lines for skirts * possible defects in skirts * knife skills for trimming * sources of contamination and cross-contamination, and how they are controlled * workplace health and safety, and hygiene and sanitation requirements related to trimming skirts. |

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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*  *thick and/or thin skirts for trimming*  *knife and sharpening equipment*   * 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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