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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| AMPOPR209 | Operate pneumatic cutter |
| Application | This unit describes the skills and knowledge required to maintain and operate a pneumatic cutter or scissors to remove carcase parts.  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 | Nil |
| Unit Sector | Operational (OPR) |

| 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 cutting operations | 1.1 Identify pneumatic cutter to be used and its features  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify safety hazards associated with operating pneumatic cutters, and control associated risks  1.4 Identify potential sources of contamination and cross-contamination |
| 2. Perform cutting operations | 2.1 Operate cutters following workplace requirements  2.2 Control risks of contamination and cross-contamination |
| 3. Remove hocks, horns or legs or trim necks | 3.1 Remove off-cuts following workplace requirements  3.2 Dispose of off-cuts following workplace requirements |
| 4. Clean pneumatic cutters | 4.1 Clean cutters to meet workplace standards  4.2 Report any maintenance issues to supervisor |

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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 |

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| **Range of Conditions**  This section specifies different work environments and conditions in which the task may be performed.  This unit must be delivered in one of the following registered meat processing work environments. | |
| Micro meat processing premises | * operating fewer than four days a week with a small throughput for one or more, small or large, species, or * employing fewer than four workers on the processing floor |
| Larger meat processing premises | * operating more than four days a week with a throughput for one or more, small or large, species, or * employing more than four workers on the processing floor |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR209 Operate pneumatic cutter | AMPA2030 Operate pneumatic cutter | Unit code updated  Unit sector code added  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 AMPOPR209 Operate pneumatic cutter |
| 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 operated a pneumatic cutter or scissors to remove carcase parts 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:   * basic operating principles of the pneumatic cutter or scissors * workplace requirements for using pneumatic cutters * hazards associated with using pneumatic cutters and how the associated risks are controlled * potential sources of contamination and cross-contamination that may occur while using mechanical cutters * workplace procedures for disposal of off-cuts * typical maintenance issues for pneumatic cutters. |

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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*  *pneumatic cutters*  *carcases or carcase parts for trimming*   * 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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