

Companion Volume

Assessment Guide

Version 1 of Guide

AMP Australian Meat
Processing Training Package

Release 9.0

February 2026



**Skills
Insight**

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Disclaimer

This work has been produced with the assistance of funding provided by the Commonwealth Government through the Department of Employment and Workplace Relations (DEWR).

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Skills Insight acknowledges that First Nations peoples have been living on and caring for Country for thousands of years. This is respected in our values and the way we work.



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User Guide modification history

CVAG Release Number	Implementation Guide Release date	AMP Training Package Version Number	Author	Comments
1	February 2026	9.0	Skills Insight	User Guide created to accompany AMP Australian Meat Processing Training Package R9.0.

Introduction

About this Guide

This Companion Volume Assessment Guide is designed to assist Registered Training Organisations (RTOs) in effectively assessing units of competency from the *AMP Australian Meat Processing Training Package*.

The guide covers several important aspects of assessment within the Australian Meat Processing industry and specifies industry expectation for quality assessment. This guide should be read in conjunction with the Companion Volume Implementation Guide Parts 1 & 2.

This Companion Volume for the *AMP Australian Meat Processing Training Package* can be downloaded from National Training Register (NTR) at:

<https://training.gov.au/training/details/AMP/summary>

Structure of this Guide

This guide includes the following sections:

Section 1: Assessment methods

Section 2: Mandatory Workplace Requirements

Section 3: Foundation Skills in units of competency

Section 4: A 'meat processing' work environment

Section 5: Pre-requisites

Section 6: Assessment of Certificate II units

Section 7: Assessment of Certificate III and IV units (Meat Safety)

Section 1: Assessment methods

A variety of assessment methods are recommended for use with the *AMP Australian Meat Processing Training Package*.

Principles of Assessment

Assessment must demonstrate:

Fairness	assessment takes into account VET student needs, including through applying adjustments where appropriate and enabling reassessment if necessary
Flexibility	assessment is appropriate to the context, training product and VET student, and assesses skills and knowledge held by the VET student irrespective of how or where they have been acquired
Validity	assessment of skills and knowledge is integrated with practical application and would enable the VET student to demonstrate these skills and knowledge in similar situations
Reliability	assessment evidence is interpreted consistently by assessors and the outcomes of assessment are comparable irrespective of the assessor conducting the assessment

From page 7, Outcome Standards for NVR Registered Training Organisations (RTOs) Instrument, 2025

Rules of evidence

Assessors must make individual assessment judgements that are justified based on the following rules of evidence:

Validity	the assessment evidence assures the assessor that the VET student has the skills and knowledge described in the training product
Sufficiency	the quality, quantity and relevance of the assessment evidence enables a judgement of competency to be made
Authenticity	the assessment evidence presented is the VET student's own work

From page 7, Outcome Standards for NVR Registered Training Organisations (RTOs) Instrument, 2025

Assessment methods and evidence

Most of the updated Assessment Conditions still specify that:

‘Assessment for this unit must include at least three forms of evidence.’

This is included to promote good practice assessment processes.

Assessment methods that are appropriate for assessing skills and knowledge included in AMP units are noted in the table below, along with the types of evidence the method generates.

Assessment method:	Assessment of:	Evidence for this method:
Observation of practical skills (face-to-face or using online, real-time technology)	Performance Evidence	<p>Observation checklist (paper-based or digital) noting what has been observed, dates and times</p> <p>Logbook/third party report signed off by a suitably qualified supervisor or workplace referee where required (see below for ‘ante and post-mortem’ units)</p> <p>Shift reports, which may be generated from a workplace system (no requirement for provider to have VET qualifications, and no requirement for assessor to observe)</p> <p>Digital recording of performance</p> <p>Photographs of performance</p>
Oral questioning (of knowledge and contingencies)	Performance Evidence	Paper-based or digital written record of responses

	Knowledge Evidence	Voice recording
Third party report or shift report	Performance Evidence	<p>Note: 'Ante and post-mortem' units specify that the assessor must be 'suitably qualified' (see page 82).</p> <p>Where not specified, third party reports may be provided by workplace supervisors or referees who do not need to have a Certificate IV in TAA, or the Assessor Skill Set. Usually, third reports are evidence that the individual is working in a specified role, or carries out a particular job task - they can testify to consistency of performance over a period of time</p>
Written questions (quiz, short answer, multiple choice, open or closed-book exam) - paper-based or online	Knowledge Evidence	Written responses (paper-based or digital)
Project or assignment with clear guidelines about content that must be included	Knowledge Evidence	Paper-based or digital (and possibly graphic) written responses
Oral presentation	Performance Evidence (depending on the unit) Knowledge Evidence	Digital recording Observation checklist (paper-based or digital) Presentation aids (e.g. audio/visual presentations or supporting handouts)

For further information, RTOs are to refer to 2025 Standards for Registered Training Organisations - <https://www.dewr.gov.au/standards-for-rtos>

MINTRAC also have a range of assessment tools available for purchase. Go to: <https://www.mintrac.com.au>.

RTOs must ensure that both training and assessment complies with the relevant standards.¹ In general terms, training and assessment must be conducted by individuals who:

- have the necessary training and assessment competencies
- have the relevant vocational competencies at least to the level being delivered or assessed
- can demonstrate current industry skills directly relevant to the training/assessment being delivered
- continue to develop their VET knowledge and skills, industry currency and trainer/assessor competence.

Assessors of some units of competency may have to meet requirements in addition to those of the *Standards for Registered Training Organisations (RTOs) 2025/AQTF* requirements for assessors.

Check the *Assessment Conditions* section (provided in the assessment requirements that accompany each unit of competency) for specific assessor requirements.

For further information, RTOs are to refer to 2025 Standards for Registered Training Organisations - <https://www.dewr.gov.au/standards-for-rtos>

Workplace reports about time spent carrying out work tasks may be provided by workplace supervisors. The supervisors who provide these reports do not need to have training and assessment competencies.

Some specific considerations in relation to the *AMP Australian Meat Processing Training Package* are included below.

‘Simulated’ assessment

The Assessment Conditions section of the Assessment Requirements states whether assessment must take place in a real workplace or whether an environment that ‘accurately represents workplace conditions’ can be used.

An environment that accurately represents workplace conditions is one that offers real-life working conditions with the actual characteristics of that working environment, including equipment, interactions with other people, and completion of tasks within timeframes, if these are requirements of the working environment.

¹ RTOs regulated by Australian Skills Quality Authority (ASQA) must comply with the Standards for Registered Training Organisations (RTOs) 2015. RTOs regulated by the Western Australian Training Accreditation Council (WA TAC) or the Victorian Registration and Qualifications Authority (VRQA) must check with their regulator for current requirements.

Sometimes conducting training and assessment in a real workplace is not possible or practical. If conducting training and assessment in a non-workplace environment, trainers and assessors must make sure that learners have opportunities to complete tasks:

- to the quality standards, and within the acceptable timeframes, required by the industry
- in a manner that meets the industry's safety standards.

Assessment Conditions
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in lairage or an environment that accurately represents workplace conditions • resources: <ul style="list-style-type: none"> • real animals for ante-mortem inspection • specifications: <ul style="list-style-type: none"> • workplace procedures, including advice on safe work practices and animal welfare and safety • relationships: <ul style="list-style-type: none"> • interactions with work team. <p>Assessment for this unit must include at least three forms of evidence.</p> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

Example Assessment Conditions from unit AMPLSK301 Handle animals humanely while conducting ante-mortem inspection.

The 'physical conditions' noted refer to the physical environment where the assessment must take place. The skills in some units must be assessed in a particular setting; a slaughtering premises, for example. Where a particular setting is specified, the physical environment cannot be varied – this is a mandatory work requirement for assessment.

Several units include 'or an environment that accurately reflects workplace conditions'. This means that the assessment can be simulated, but the environment for that simulation must be 'work-like' and include the equipment and documentation that would be available in a typical workplace – for example, work instructions, SOPs or guidelines for work tasks, real animals and team members to work alongside.

Simulated assessment is appropriate for units where the content covers situations that are dangerous or unlikely to occur during everyday work, such as with the unit *AMPMSY302 Recognise signs of emergency animal diseases*. Many emergency animal diseases are not seen in Australia and so the assessment for this unit needs to include

graphic images or photos of the signs and symptoms of disease that may occur and must be reported.

The assessment methods (such as quizzes, third party reports, exams) referred to in previous versions of the units have been removed, to ensure compliance with the *Standards for Training Packages 2022*. RTOs can determine which assessment methods are used to assess the content of the unit. However, the meat processing industry, through the Meat Industry Reference Committee (IRC), insist that assessment of units included in the *AMP Australian Meat Processing Training Package* must be robust and meet best practice standards for assessment, including meeting the Principles for Assessment and the Rules of Evidence, as outlined in the 2025 *Standards for RTOs*.

Workplace referees/Third party reports

Workplace referees who provide third party reports for assessment are expected to be well briefed by the assessor, including the legal implications of any statements they are signing. Suitable referees are usually an immediate supervisor or experienced work colleague who has ample opportunity to observe the trainee's performance.

Reports from workplace referees supplement the assessment carried out by the assessor.

The workplace referee's key role is to testify to consistency of performance over a period of time. Therefore, they must view the trainee working in a production context long enough for them to confidently say the trainee can work at production speed and at a level of accuracy and efficiency expected in the workplace.

A workplace referee can be more than one person.

There is no requirement that workplace referees hold TAE Training and Assessment units or qualifications.

Knowledge assessments

Knowledge assessments can be used to check understanding of the underpinning knowledge. These are questions an auditor/overseeing reviewer might expect a worker to answer during a workplace audit.

Knowledge assessments are expected to reflect language and literacy requirements of the workplace. They can be administered either orally or in writing, and may allow the use of reference material, depending on the requirements of the job.

Knowledge assessments could include a written exam, where assessors identify that mode of assessment is appropriate.

On-the-job demonstration

On-the-job demonstration with assessor observation can be used to assess both skills and knowledge. It enables assessment within the context of the work instruction, regulatory requirements, chain speed, etc. The assessor is expected to discuss performance with and debrief the trainee.

Workplace projects

Workplace projects are often used where a real-time workplace activity is not available, for example a product recall. They may involve simulation, however, simulated assessments are generally not recommended for the *AMP Australian Meat Processing Training Package*.

Workplace projects enable application of knowledge to the workplace context. They encourage use of the tools and systems used in the workplace as well as analysis and problem-solving that will benefit the workplace.

All assessment must be conducted according to the applicable Australian meat industry standards and regulations.

Resources and equipment lists

RTOs must make sure that all resources and equipment required to train and assess units of competency are available. Details of specific resources, including equipment and materials essential for assessment, are listed in the Assessment Conditions sections of Assessment Requirements documents. Where units of competency require assessment in the workplace, the workplace must include the full range of equipment required to do the task, as listed in the Assessment Conditions.

Co-assessment for AMPWHS201 Sharpen and handle knives safely

The unit *AMPWHS201 Sharpen and handle knives safely* has an assessment condition that requires the Performance Evidence for the unit to be co-assessed with a meat processing unit that requires the use of a knife. This requirement has been added to ensure that the individual can maintain a sharp knife during the actual processing of meat. Example units for co-assessment would include units such as an 'Ante and post-mortem inspection' unit, a boning unit, or a slicing unit – any unit that requires the use of a sharp knife.

The co-assessment of the Performance Evidence for the two units does not need to be assessed at the same time. The important issue is that the individual should be observed sharpening and maintaining the sharp edge on a knife while carrying out a real meat processing task.

Access and equity considerations

An RTO's training and assessment practices should minimise any barriers to training and assessment by considering the individual needs of learners. Some needs that could affect an individual's participation in training and assessment include:

- age
- gender
- cultural or ethnic background
- disability
- sexuality
- language, literacy or numeracy skills
- employment status
- geographical location.

While the design and content of this training package supports equitable access and progression for all learners, it is the responsibility of the RTO delivering and assessing qualifications to:

- ensure that training and assessment processes and methods do not disadvantage individuals
- determine the needs of individuals and provide access to any educational and support services necessary.

Some practical ways that access and equity issues could be addressed include:

- modifying assessment processes for learners located at a distance from a campus location
- checking that materials are culturally appropriate for learners, and amending as necessary
- making sure that activities and assessments are suitable for the language, literacy and numeracy skill levels of learners (while meeting the requirements of the unit of competency).

Considerations specific to learners with disability

RTOs must take steps to provide the same training opportunities for learners with recognised disabilities as those without disabilities.

In some cases, 'reasonable adjustments' are made to the training environment, training delivery, learning resources and/or assessment tasks to meet the needs of a

learner with a disability. An adjustment is 'reasonable' if it can accommodate the learner's particular needs, while also taking into account factors such as:

- the views of the learner
- the potential effects of the adjustment on the learner and others
- the costs and benefits of making the adjustment to the RTO.

Adjustments must:

- be discussed and agreed to by the learner with a disability
- benefit the learner with a disability
- maintain the competency standards
- be reasonable to expect in a workplace.²

Adjustments are not required if they could:

- cause the RTO unjustifiable hardship
- harm other learners.

Further information on providing quality training and assessment to learners with disabilities can be found at:

[Providing quality training and assessment services to students with disabilities | Australian Skills Quality Authority \(ASQA\)](#)

² The *Disability Standards for Education, 2005*, and accompanying guidance notes can be downloaded at <<https://www.education.gov.au/swd/resources/2010-report-review-disability-standards-education-2005>>.

Section 2: Mandatory Workplace Requirements

Many units of competency list Mandatory Workplace Requirements (MWR), which means that assessment of the Performance Evidence specified must occur in the workplace. The Assessment Requirements attached to units of competency specify the details. Where this requirement is included, it is a result of broad consultation with, and approval from, the majority of stakeholders in the industry.

Gearing up for assessment of units that stipulate mandatory work requirements will take some negotiating. Many learners will already be in workplaces, but nonetheless, RTO staff will need to negotiate with the hosting workplace to:

- get access to the site for assessors
- negotiate times, dates and opportunities for the individual to be assessed
- set up initial meetings between the host organisation and the RTO to explain expectations.

Qualifications that include units with mandatory workplace requirements will show a hash (#) next to the unit code. The following sentence will be included in the qualification:

'A hash (#) next to the unit code indicates mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit's Assessment Requirements for details.'

Within units, the following information has been added:

- To the unit Application:

'Mandatory workplace requirements apply to the assessment of this unit.'
- To the Performance Evidence:

'Mandatory workplace requirements'

All performance evidence specified above must be demonstrated in a [insert detail of site].'
- To the Assessment Conditions:

'Mandatory workplace requirements'

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.'

Please refer to the *AMP Australian Meat Processing Training Package Implementation Guide Release 9 Part 2: Component Details* file for list of units of competency with mandatory workplace requirements.

Section 3: Foundation skills in units of competency

Foundation skills are the ‘non-technical skills’ that individuals need so they can participate effectively in workplaces, in education and training, and in their communities.

Under the *Standards for Training Packages 2022*, training package developers must include foundation skills in units of competency; however, the method and format for doing this has not been prescribed.

Frameworks used

The foundation skills are derived from The *Australian Core Skills Framework* (ACSF) which is used to identify learning, language, literacy and numeracy (LLN) skills.

The skills included in the framework are:

- Learning
- Reading
- Writing
- Oral Communication
- Numeracy.

The five skills are identified separately with descriptions explaining how the skill underpins the performance criteria. The foundation skills table in each unit:

- identifies applicable underpinning skills
- describes the application of each skill in the context of the performance criteria.

Only those foundation skills that **ARE NOT** explicit in the performance criteria appear in the foundation skills mapping table.

The foundation skills are an integrated part of the unit for training and assessment purposes. Therefore, it is important that users look closely at both the foundation skills and the performance criteria, to make sure that **all** foundation skills are considered during delivery and assessment.

In the *AMP Australian Meat Processing Training Package* (and all training packages developed by Skills Insight) the foundation skills are shown in a table format as shown in the following example.

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.

Skills	Description (examples)
Learning	Understand the main tasks, responsibilities and boundaries of own work role. Organise self for work.
Reading	Read and understand workplace requirements, workplace instructions, standard operating procedures, site safety instructions, etc.
Writing	Complete checklists, record processing information, note maintenance requirements – on paper or in digital format
Oral Communication	Interact verbally with others on site, ask questions to clarify information, give instructions, participate in meetings, etc.
Numeracy	Carry out calculations when required of job role, monitor time, temperature, etc.

Not all units include all of these skills. The intent of the information in this field is to pick up on the foundation skills that are not explicit in the Performance Criteria of the units, highlighting that the skill is important to carrying out the overall job task described in the unit of competency.

For example, in the unit *AMPQUA411 Calculate carcase yield in a boning room*, the following skills are noted in the foundation skills field.

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.

Skills	Description
Reading	<ul style="list-style-type: none">Interpret workplace procedures and legislative responsibilities
Writing	<ul style="list-style-type: none">Record weights using digital and/or paper-based formats
Numeracy	<ul style="list-style-type: none">Carry out calculations to identify yields, including percentages (%)Weigh cuts of meat (g, kg)Calculate actual and expected carcase yields

The skills noted in the table must be addressed as part of the training for this unit, in the context of the job task. There is no industry requirement for these skills to be

separately assessed, unless specifically noted in the Assessment Requirements for the unit.

For further information about the Australian Core Skills Framework, go to:

<https://www.dewr.gov.au/skills-information-training-providers/australian-core-skills-framework>.

Section 4: A 'meat processing' work environment

In several units of competency, the work environment has been noted as 'meat processing' or in a 'meat processing premises'. This generic phrase, covers any or all of the following work environments:

- boning room
- chilling and freezing areas
- cold storage business
- farmed game processing premises
- food service operations
- game meat processing establishment
- knackery
- meat storage facility
- mobile abattoir
- mobile butcher
- offal processing room
- pet food processing premises
- poultry processing premises
- rendering premises
- retailing premises
- slaughtering premises
- smallgoods processing premises
- value-adding premises
- wholesale butchery
- wild game field depot
- wild game field harvester vehicle
- wild game meat processing premises.

Section 5: Pre-requisites

Some units of competency have pre-requisite requirements. This means that an individual must be competent in the pre-requisite unit(s) of competency before undertaking any assessment in the unit containing the pre-requisite(s).

Superseded pre-requisites in qualifications

Occasionally, a qualification's packaging rules may include superseded units of competency as a result of some units still using superseded pre-requisite units. Where multiple units in a qualification contain pre-requisite requirements, this can sometimes result in both a superseded unit and its replacement unit appearing in the packaging rules due to the requirement to list pre-requisite units as they appear in their host units. Users should apply the pre-requisite unit as specified in the unit they are delivering.

In the Certificate II qualifications, *AMP20125 Certificate II in Meat Processing* and the *AMP20425 Certificate II in Meat Retailing*, there are superseded units included in the electives due to pre-requisite requirements.

- *AMPRET206 Provide service to customers* supersedes *AMPR105 Provide service to customers*. These units are equivalent. In some instances, both units will be mentioned in the qualification pre-requisite requirements.
- *AMPR105 Provide service to customers* will be removed from the training package when all units that include it as a pre-requisite have been reviewed and updated.
- *AMPWHS201 Sharpen and handle knives safely* supersedes *AMPX209 Sharpen knives*. These units are not equivalent. In some instances, both units will be mentioned in the qualification pre-requisite requirements.
- *AMPX209 Sharpen knives* will be removed from the training package when all units that include it as a pre-requisite have been reviewed and updated.

RTOs must deliver the pre-requisite unit as listed in the unit of competency. Refer to the 'Pre-requisite requirements' section of the *AMP20125 Certificate II in Meat Processing* and the *AMP20425 Certificate II in Meat Retailing*.

For more information on delivery, assessment and transitioning to new units, please check with the relevant regulator.

Units with optional pre-requisite requirements

There are five units of competency that describe a job task that could be automated and require a prerequisite, or manual and require a prerequisite. These units include:

- AMPCRP202 Remove head
- AMPCRP203 Cut hocks
- AMPCRP217 Remove spinal cord
- AMPCRP224 Remove tenderloins from small stock
- AMPQUA204 Inspect meat for defects

Where the task is carried out manually, and where a knife is used, industry not only strongly recommends but expects that individuals enrolling in any of the units, have pre-existing skills and knowledge of sharpening and handling knives safely, as a safety measure to mitigate the risks of harm caused by using knives.

In these units, the following wording has been added to the Application of the unit:

'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.'

So AMPWHS201 *Sharpen and handle knives safely* is not listed as a formal pre-requisite (because it does not cover all contexts), but the intent is the same – that individuals who use knives as part of a work task must be able to apply safe knife handling and maintenance practices consistently and safely. The most straight-forward way for individuals to demonstrate this is to complete the unit, AMPWHS201 *Sharpen and handle knives safely*.

The industry recommended evidence to be demonstrated prior to training (in the target unit) is listed below.

Unit code and title	Evidence requirement prior to training where task is manual (and utilises a knife)
AMPCRP202 Remove head	There must be evidence that the individual has sharpened and handled knives safely while performing meat processing tasks, on at least one occasion. There must also be knowledge of: <ul style="list-style-type: none">• workplace policies and procedures for safe work with knives
AMPCRP203 Cut hocks	
AMPCRP217 Remove spinal cord	

AMPCRP224 Remove tenderloins from small stock	<ul style="list-style-type: none"> • workplace health and safety issues related to the use and sharpening of knives • sterilisation and hygiene and sanitation requirements related to knife sharpening • methods for controlling risks associated with sharpening knives, including use of appropriate personal protective equipment (PPE) and clothing • selecting the right knife for the task • common injuries associated with using knives • wrist stretches and exercises to reduce the risk of strains and sprains • safe workspace for using knives, including space between left-handers and right-handers, appropriate cutting tables and boards, floors clean and free of obstacles, appropriate lighting • blade sharpening tools, equipment and lubricants • techniques to sharpen a knife with an appropriate bevel edge • knife storage and safe disposal • workplace first aid arrangements.
AMPQUA204 Inspect meat for defects	

Assessment of pre-requisite units

A pre-requisite unit, where listed in a unit of competency, must be assessed before the unit in which it is listed (as a pre-requisite) is assessed. Training for the two units may be delivered at the same time, or not.

Section 6: Assessment of Certificate II units

Assessment of Performance Evidence in AQF2 Processing units

Many units across the training package have been updated to include 'Mandatory Workplace Requirements', which means that Performance Evidence must be performed in and collected from a workplace. (More about Mandatory Workplace Requirements below).

Several AQF2 units that would be assessed in a slaughtering environment have detail about assessment in a 'micro meat processing premises' or a 'larger meat processing premises'.

These units now include a Range of Conditions that defines these work environments. The Range of Conditions is the same across all 69 units of competency listed in the table below. It specifies:

Range of Conditions	
<i>This section specifies different work environments and conditions in which the task may be performed.</i>	
<i>This unit must be delivered in one of the following registered meat processing work environments.</i>	
Micro meat processing premises:	<ul style="list-style-type: none">operating fewer than four days a week with a small throughput for one or more, small or large, species, oremploying fewer than four workers on the processing floor
Larger meat processing premises:	<ul style="list-style-type: none">operating more than four days a week with a throughput for one or more, small or large, species, oremploying more than four workers on the processing floor

DEFINITIONS

The Performance Evidence of these units makes reference to the assessment being in either a micro or larger meat processing premises.

The following example is from *AMPCRP213 Trim forequarter to specification*.

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 trimmed forequarters to specification, 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.

Two shifts on the job

Note about the evidence for 'two shifts on the job fulfilling workplace requirements'. This evidence may come from the employer's Human Resources systems, or it could be a third party report from a workplace supervisor or mentor. The shifts may include normal rotations into and out of the relevant work task. The evidence does not need to cover a whole shift – as stated

Industry expectations for volume and frequency of evidence

Below are further details about the volume and frequency for assessment that industry expect to see.

This approach has been taken to ensure that assessment is meaningful, robust, sufficient and valid.

Unit code and title	Performance Evidence required in unit	Industry expectations for Performance Evidence for micro plants vs larger meat processing plants
AMPCRP213 Trim forequarter to specification	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed forequarters</p>	<p>There must be evidence that the individual has trimmed forequarters to specification, following workplace requirements, in a micro or larger meat processing premises.</p>

	<p>to specification, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses (four forequarters) and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the individual working on a minimum of 100 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be</p>
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		demonstrated in a meat processing premises.
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List of units with Range of Conditions

There are 69 units of competency that have a Range of Conditions added, along with details about the volume and frequency for Performance Evidence for assessment that industry expect to see. The detail is included at Appendix I of this guide. The easiest way to find the detail is to search on the unit code or title.

Note the volume and frequency for assessment in these units is different for each unit.

The units that include the details are:

- AMPCRP201 Operate electrical stimulator
- AMPCRP202 Remove head
- AMPCRP203 Cut hocks
- AMPCRP204 Number carcase and head
- AMPCRP205 Punch pelts
- AMPCRP206 Prepare hide or pelt for removal
- AMPCRP207 Bag tail
- AMPCRP208 Seal or drain urinary tract
- AMPCRP209 Singe carcase
- AMPCRP210 Shave carcase
- AMPCRP211 Flush carcase
- AMPCRP212 Trim neck
- AMPCRP213 Trim forequarter to specification
- AMPCRP214 Trim hindquarter to specification
- AMPCRP215 Inspect hindquarter and remove contamination
- AMPCRP216 Inspect forequarter and remove contamination
- AMPCRP217 Remove spinal cord
- AMPCRP219 Weigh carcase
- AMPCRP221 Measure fat
- AMPCRP222 Stamp carcasses
- AMPCRP223 Wash carcasses

- AMPCRP224 Remove tenderloins from small stock
- AMPCRP225 Assess dentition
- AMPCRP226 Wash head
- AMPCRP227 Prepare carcase and equipment for hide puller
- AMPCRP228 Bone head
- AMPCRP229 Remove cheek meat
- AMPCRP230 Bar head and remove cheek meat
- AMPCRP231 Free tongue
- AMPCRP232 Shackle and hang animal
- AMPCRP233 Operate scalding and dehairing equipment
- AMPHSK201 Trim hide or skin
- AMPLOA202 Store carcasses
- AMPLOA203 Store carton product
- AMPLOA205 Bag carcase
- AMPLSK203 Feed race
- AMPLSK204 Restrain animals
- AMPLSK206 Unload animals
- AMPLSK207 Identify animals using electronic or other systems
- AMPOFF201 Separate offal
- AMPOFF202 Separate and seal runners
- AMPOFF203 Recover skirts
- AMPOFF204 Free flares
- AMPOFF205 Recover offal
- AMPOFF206 Open and wash rumen
- AMPOFF207 Process and pack rumen
- AMPOFF208 Process skirts
- AMPOFF209 Process offal
- AMPOFF210 Process runners
- AMPOFF211 Prepare and trim honeycomb
- AMPOFF212 Recover mountain chain

- AMPOFF213 Further process tripe
- AMPOFF214 Trim processed tripe
- AMPOFF215 Process small stock tripe
- AMPOFF216 Process bibles
- AMPOFF217 Process maws
- AMPOPR209 Operate pneumatic cutter
- AMPOPR216 Operate head splitter
- AMPOPR217 Operate jaw breaker
- AMPOPR225 Complete changeover operation
- AMPPOU201 Operate the live bird receival process
- AMPPOU202 Operate the bird receival and hanging process
- AMPPOU203 Prepare birds for stunning
- AMPPOU204 Operate a poultry stunning, killing, scalding and defeathering process
- AMPPOU205 Operate a poultry washing and chilling process
- AMPPOU206 Operate a poultry evisceration process
- AMPPOU207 Harvest edible poultry offal
- AMPPOU208 Grade poultry carcase
- AMPPOU209 Operate a poultry dicing, stripping or mincing process.

Please see Appendix 1 for Performance Evidence details for these units.

Section 7: Assessment of Certificate III and IV units

Assessment of Meat Safety (MSY) units

The Meat Safety (MSY) units include some requirements for assessment that are not included in other units.

The requirement to keep a logbook record of 100 hours of post-mortem work is included in most of the 'Ante and post-mortem inspection' units, except for those based in a micro meat processing premises (see [Preparing for mandatory workplace requirements](#)). This requirement ensures that individuals complete post-mortem inspections on the chain in a real workplace for assessment, and importantly, it helps to reassure international auditors that the Australian qualification for meat safety inspectors in Australian meat export plants is equivalent to the qualifications of inspectors in the countries to which Australia exports meat.

The 100 diarised or logged hours of post-mortem inspection practice on the chain, (including the number of livestock/carcases inspected and conditions detected) must be carried out under the supervision of, and verified by, a qualified meat inspector or a suitably qualified supervisor.

The RTO assessor does not need to be onsite for the whole 100 hours but should validate the evidence (in this case the logbook) to be satisfied that the content is valid, sufficient, authentic and current.

Micro meat processing units

Release 8.0 of the *AMP Australian Meat Processing Training Package* included two new units that cover meat safety inspection in 'micro meat processing premises':

AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises

AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game.

DEFINITION of 'micro' meat processing premises

Again, for the purposes of training and assessment, a 'micro meat processing premises' is defined as:

- operating fewer than four days a week with a small throughput for one or more species, or
- employing fewer than four workers on the processing floor.

A micro meat processing establishment is a premise where the business owner has direct oversight of all processing activities conducted on-site.

Unlike other 'Ante and post-mortem inspection' units, these units do not require the completion of the 100 hours of performance evidence for assessment. These units have been developed because the 100 hours is very difficult to achieve in some micro meat processing premises, and these units provide a training and assessment solution for some premises.

This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe. It must only be selected for training and assessment in states/territories where the controlling food safety authority deems it is appropriate.

The micro units must not be co-delivered with an 'Ante and post-mortem inspection' unit that requires 100 hours of performance evidence.

Users must note that the new 'micro' units **will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises**, where individuals must hold at least one species-specific 'Ante and post-mortem inspection' unit that includes 100 hours of logged performance for assessment.

State and territory regulators are aware that the micro units have been developed and will determine if they are appropriate for meat safety inspection in very small plants within their jurisdictions, so users must check with their local authority before delivery.

Employers and regulators will be able to check whether individuals have completed units that include the 100 hours of performance evidence by checking the individual's 'Statement of attainment' (the certificates that individuals receive at the end of their training) to see which units have been completed. The table below lists the meat safety inspection units and notes which units include the 100 hours for assessment.

Unit code	Unit title	Unit requires 100 hours of performance for assessment?
AMPMSY401	Perform ante and post-mortem inspection - Ovine and Caprine	Yes
AMPMSY402	Perform ante and post-mortem inspection - Bovine	Yes
AMPMSY403	Perform ante and post-mortem inspection - Porcine	Yes
AMPMSY404	Perform ante and post-mortem inspection - Poultry	Yes
AMPMSY405	Perform ante and post-mortem inspection - Ratites	Yes
AMPMSY406	Perform ante and post-mortem inspection - Camels	Yes
AMPMSY407	Perform post-mortem inspection - Wild game	Yes
AMPMSY408	Perform ante and post-mortem inspection - Rabbits	Yes
AMPMSY409	Perform ante and post-mortem inspection - Deer	Yes
AMPMSY410	Perform ante and post-mortem inspection - Equine	Yes
AMPMSY411	Perform ante and post-mortem inspection - Alpacas or Llamas	Yes
AMPMSY412	Perform ante and post-mortem inspection - Calves	Yes
AMPMSY414	Conduct ante and post-mortem inspection in micro meat processing premises	No

Unit code	Unit title	Unit requires 100 hours of performance for assessment?
AMPMSY415	Conduct post-mortem inspection in micro meat processing premises - Wild game	No
AMPMSY303	Conduct ante-mortem inspection and make disposition	No

Note that the units with titles that begin with 'Perform...' require the 100 hours of Performance Evidence, whereas the units with titles that begin with 'Conduct...' do **NOT** include the 100 hours.

As stated above, the logbook of 100 hours of performance is just one form of evidence that must be produced for assessment for most meat safety inspection units. As with all units, there must also be evidence of the assessment of knowledge to address the dot points listed in the 'Knowledge Evidence' field of the Assessment Requirements. There must also be three forms of evidence for the assessment.

Who is a 'suitably qualified supervisor' for ante and post-mortem units?

Units previously included the requirement for assessment diaries or log books to be signed off by a 'meat inspector or on-plant veterinarian'. The feedback received through Draft 1 of the Training Package Review incorporated several comments to say that on-plant vets were often reluctant to be involved in signing off individuals' diaries. So, the requirement has been expanded to include those who are 'suitably' qualified.

The Assessment Conditions of these units state:

'A suitably qualified supervisor must hold the *AMP Perform ante and post-mortem inspection* unit for the species being supervised or have equivalent and current skills and knowledge.'

This may include those who work as livestock managers, animal welfare managers, quality managers, veterinarians; or in small processing premises, it may be the owner of the meat processing premises.

Note that the logbook is just one form of evidence that must be produced for assessment for the meat safety units. As with all units, there must also be evidence of the assessment of knowledge to address the dot points listed in the 'Knowledge Evidence' field of the Assessment Requirements.

Assessing AMPMSY301 Apply food animal anatomy and physiology to inspection processes

Industry strongly recommends that best practice assessment method to address the Knowledge Evidence in the unit *AMPMSY301 Apply food animal anatomy and*

physiology to inspection processes would be a closed book 'exam' or written assessment to assess the individual's knowledge of the ante and post-mortem processes and the anatomy, physiology, diseases, parasites and conditions relevant to the species. It's imperative that individuals have a sound grasp on the knowledge specified in the unit to be able to perform accurate inspections on the chain in a processing premises.

Overlapping content to be assessed

In some units there is overlapping knowledge evidence that needs to be assessed; for example, most 'Ante and post-mortem inspection' units include the following dot point in the Knowledge Evidence:

'anatomy and physiology of bovine food animal, including skeletal structure, organs, circulatory, digestive, urinary, nervous and respiratory systems.'

This dot point overlaps with content included in the unit *AMPMSY301 Apply food animal anatomy and physiology to inspection processes*. It is included in the 'Ante and post-mortem inspection' units to cover the situation where an individual might be picking up an extra species-specific unit, possibly at a later time from when an original 'Ante and post-mortem inspection' unit was completed.

If *AMPMSY301 Apply food animal anatomy and physiology to inspection processes* is delivered at the same time as the 'Ante and post-mortem inspection' unit, then the content can be assessed at the same time using the same assessment tasks.

The unit *AMPMSY402 Perform ante and post-mortem inspection - Bovine* may include inspecting calves, but if only calves are being inspected, then the unit *AMPMSY4012 Perform ante and post-mortem inspection - Calves* should be used. These two units can be delivered in the same qualification.

Assessment on two separate occasions

The Performance Evidence of several units of competency specifies that assessment must occur on two separate occasions. These 'occasions' may be on the same day. The requirement has been added to ensure that candidates set up for, and finish up, the entire work task, rather than simply repeating the task once it has been set up. The requirement for the task to be assessed on more than one occasion is to show consistency.

Preparing for mandatory workplace requirements in meat safety

Mandatory workplace requirements refer to requirements for skills and knowledge to be demonstrated, and evidence collected, in a workplace.

Where there is a requirement for performance evidence to be logged, or for a workplace diary to be kept and signed off by a 'suitably qualified supervisor', the RTO will need to meet with the potential supervisor to:

- ensure s/he is suitably qualified to sign the log book (see [Assessment methods and evidence](#))
- explain the expectation that in signing-off on hours performed by the individual, the supervisor has actually seen the individual carry out the work specified in the Performance Evidence of the unit.

It will also be helpful to explain the background to mandatory workplace requirements – the fact that the meat processing industry as a whole see them as an integral part of the training and assessment to ensure that successful individuals have the ability to actually perform duties in a real workplace. In the case of the Meat Safety Inspection qualifications, the record of 100 hours of performance for assessment (or more if the individual takes up more than one ‘Ante and post-mortem inspection’ unit) goes a long way to reassuring representatives from countries that import Australian meat, that Australian qualifications for meat safety inspectors are equivalent to international qualifications in those countries.

Training Package developer's quality assurance process for Companion Volumes

Companion Volumes are developed in consultation with industry representatives and trainers and assessors. These key stakeholders provide and review content to ensure that information is relevant and useful.

The Companion Volumes undergo continuous improvement in response to feedback lodged on the Skills Insight website (<https://skillsinsight.com.au>).

Appendix I: Performance Evidence details for 69 Certificate II units

Unit code and title	Performance Evidence required in unit	Industry expectations for Performance Evidence for micro plants vs larger meat processing plants
AMPCRP201 Operate electrical stimulator	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has consistently operated a manual electrical stimulator, or monitored an automatic carcass stimulator, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has consistently operated a manual electrical stimulator, or monitored an automatic carcass stimulator, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on, or monitoring, a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on, or monitoring, all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual working on, or monitoring, a minimum of 10 carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual monitoring a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP202 Remove head</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the heads of carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the heads of carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p>

	<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP203 Cut hocks	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has cut off the front legs, back legs and/or dew claws manually or with the aid of mechanical cutters, following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has cut off the front legs, back legs and/or dew claws manually or with the aid of mechanical cutters, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual working on a minimum of 2 carcasses and for small stock, a minimum of 6 carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of 6 carcasses.</p> <p>There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).</p> <p>In larger meat processing premises</p> <p>For large stock the assessor must observe the individual working on a minimum of 8 carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP204 Number carcass and head	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has numbered carcasses and heads to allow</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has numbered carcasses and heads to allow correlation for inspection and quality assurance processes,</p>

	<p>correlation for inspection and quality assurance processes, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP205 Punch pelts		<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has punched pelts, either manually or mechanically, to clear the pelt on the flanks of a carcass prior to</p>

		<p>pelt pulling, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP206</p> <p>Prepare hide or pelt for removal</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has completed the opening cuts on hides or</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p>

	<p>pelts prior to removal from carcase, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has completed the opening cuts on hides or pelts prior to removal from carcase, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP207 Bag tail</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has bagged tails to prevent contamination, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has bagged tails to prevent contamination, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP208 Seal or drain urinary tract</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has sealed or drained the urinary tract of carcasses during the dressing procedure, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has sealed or drained the urinary tract of carcasses during the dressing procedure, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP209 Singe carcase</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has singed small stock carcasses as part of the dressing procedures, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has singed small stock carcasses as part of the dressing procedures, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP210 Shave carcase</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has shaved small stock carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has shaved small stock carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP211 Flush carcase</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has flushed carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has flushed carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p>
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		All performance evidence specified above must be demonstrated in a meat processing premises.
AMPCRP212 Trim neck	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed the neck of carcasses to meet workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed the neck of carcasses to meet workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p>

		<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP213 Trim forequarter to specification	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed forequarters to specification, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed forequarters to specification, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses (four forequarters) and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p>

		<p>For small stock, an assessor must observe the individual working on a minimum of 100 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP214 Trim hindquarter to specification	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed hindquarters to specification, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has trimmed hindquarters to specification, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses (four hindquarters) and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the individual working on a minimum of 100 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP215 Inspect hindquarter and remove contamination	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected the hindquarter of carcasses and removed contamination, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected the hindquarter of carcasses and removed contamination, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses (four hindquarters) and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p>

	<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the individual working on a minimum of 100 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP216 Inspect forequarter and remove contamination	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected the forequarter of carcasses and removed contamination, following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected the forequarter of carcasses and removed contamination, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses (four forequarters) and for small stock, a minimum</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the individual working on a minimum of 100 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP217 Remove spinal cord	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the spinal cord and dura mater from large stock carcasses after splitting,</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the spinal cord and dura mater from large stock carcasses after splitting, following workplace requirements, in a micro or larger meat processing premises.</p>

	<p>following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP219 Weigh carcase	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has weighed carcasses in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has weighed carcasses in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP221 Measure fat	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has measured the fat on carcasses, to</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p>

	<p>determine the value, market destination and yield of meat, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has measured the fat on carcasses, to determine the value, market destination and yield of meat, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPCRP222 Stamp carcasses</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has stamped carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has stamped carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p>
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		All performance evidence specified above must be demonstrated in a meat processing premises.
AMPCRP223 Wash carcasses	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has washed carcasses, to meet workplace requirements in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has washed carcasses, to meet workplace requirements in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p>

		<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP224 Remove tenderloins from small stock</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>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.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>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.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p>

		<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP225 Assess dentition</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has assessed the dentition of animals or carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has assessed the dentition of animals or carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two animals or carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six animals or carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four animals or carcasses or for 15 minutes, whichever comes first.</p>

		<p>For small stock, the assessor must observe the individual working on a minimum of 20 animals or carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP226 Wash head	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has washed heads, by flushing and hosing after head has been removed from the carcass, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has washed heads, by flushing and hosing after head has been removed from the carcass, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>The assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP227 Prepare carcass and equipment for hide puller</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared equipment for hide removal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared equipment for hide removal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, an assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the student working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP228 Bone head</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has boned the heads of carcasses in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has boned the heads of carcasses in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual boning a minimum of two heads.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual boning a minimum of five heads.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPCRP229 Remove cheek meat</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the cheek meat from carcase heads cleanly and safely, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has removed the cheek meat from carcase heads cleanly and safely, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcase heads for large stock or six heads for small stock.</p> <p>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).</p>

	<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In larger meat processing premises</p> <p>For large stock, an assessor must observe the individual working on a minimum of eight carcase heads or for 15 minutes, whichever comes first.</p> <p>For small stock, an assessor must observe the student working on a minimum of 20 carcase heads or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP230 Bar head and remove cheek meat	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>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.</p> <p>There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>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.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcase heads.</p>

	<p>shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of eight carcase heads or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP231 Free tongue	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has freed tongues from carcase heads, following workplace requirements, in a micro or larger meat processing premises.</p> <p>There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has freed tongues from carcase heads, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two heads and for small stock, a minimum of six heads. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six heads.</p>

	<p>shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight heads or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 heads or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP232 Shackle and hang animal	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has shackled and hung animals on a processing rail after stunning, following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has shackled and hung animals on a processing rail after stunning, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual hanging a minimum of two animals and for small stock, a minimum of six animals. Where more</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six animals.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual hanging a minimum of eight animals or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual hanging a minimum of 20 animals or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPCRP233 Operate scalding and dehairing equipment	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated scalding equipment to scald or dehair pig and/or goat carcasses, following</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated scalding equipment to scald or dehair pig and/or goat carcasses, following workplace requirements, in a micro or larger meat processing premises.</p>

	<p>workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPHSK201 Trim hide or skin</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual trimming a minimum of two hides or skins.</p>

	<p>shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a hide or skin processing premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual trimming a minimum of five hides or 10 skins, or trimming for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a hide or skin processing premises.</p>
AMPLOA202 Store carcasses	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has moved carcasses safely and hygienically into and out of freezers and/or chillers using a rail system, following workplace requirements, in a micro or larger meat processing premises.</p> <p>There must also be evidence that the individual has completed two shifts on the</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has moved carcasses safely and hygienically into and out of freezers and/or chillers using a rail system, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses.</p>

	<p>job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPLOA203 Store carton product	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has safely and hygienically stored and refrigerated carton products, following</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has safely and hygienically stored and refrigerated carton products in a micro or larger meat processing premises.</p>

	<p>workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In micro meat processing premises</p> <p>The assessor must observe the individual moving and storing a minimum of eight cartons.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual moving and storing cartons in a cold store/chiller/freezer for a minimum 15 minutes.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPLOA205 Bag carcase	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has bagged carcasses in a chiller, following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has bagged carcasses in a chiller, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual working on a minimum of four carcass sides or eight quarters, and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPLSK203 Feed race	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

	<p>There must be evidence that the individual has moved animals along a race and into the slaughter floor, without causing undue stress to the animals, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated when feeding race to supply production in a meat processing premises.</p>	<p>There must be evidence that the individual has moved animals along a race and into the slaughter floor, without causing undue stress to the animals, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual moving a minimum of two animals in a race and for small stock, a minimum of six animals. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six animals.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual feeding a minimum of 10 animals up a race or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual feeding a minimum of 40 animals up a race or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated when feeding race to supply production in a meat processing premises.</p>
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<p>AMPLSK204 Restrain animals</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has restrained animals prior to stunning, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has restrained animals prior to stunning, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual restraining a minimum of two animals in a race, and for small stock, a minimum of six animals. Where more than one small stock species is being processed, the assessor must observe the individual restraining all species to a total of six animals.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual restraining a minimum of 10 animals up a race or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual restraining a minimum of 40 animals up a race or for 15 minutes, whichever comes first.</p> <p>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).</p>
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		<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPLSK206 Unload animals</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has unloaded animals from transport, following safe work procedures and humane animal handling techniques, in a micro or larger meat processing or animal handling premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises or an animal handling facility.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has unloaded animals from transport, following safe work procedures and humane animal handling techniques, in a micro or larger meat processing or animal handling premises.</p> <p>In micro meat processing or animal handling premises</p> <p>For large stock, the assessor must observe the individual unloading a minimum of two animals, and for small stock, a minimum of one consignment of animals.</p> <p>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).</p> <p>In larger meat processing or animal handling premises</p> <p>For large stock, the assessor must observe the individual unloading a consignment of a minimum of 10 animals, or performing the task for 15 minutes, whichever comes first.</p>

		<p>For small stock, the assessor must observe the individual unloading a consignment of a minimum of 40 animals, or performing the task for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises or an animal handling facility.</p>
<p>AMPLSK207</p> <p>Identify animals using electronic or other systems</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has identified animals using electronic or other systems, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has identified animals using electronic or other systems, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual identifying a minimum of two animals and for small stock, a minimum of six animals.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, an assessor must observe the individual identifying a minimum of 10 animals or for small stock a minimum of 40 animals.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF201 Separate offal	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has effectively separated offal into edible and inedible types (including pet meat), following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has effectively separated offal into edible and inedible types (including pet meat), following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual sorting and separating offal from a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual sorting and separating offal from all species to a total of six carcasses.</p> <p>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).</p>

	<p>All performance evidence specified above must be demonstrated in a slaughtering premises.</p>	<p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual sorting and separating offal from a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual sorting and separating offal from a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a slaughtering premises.</p>
AMPOFF202 Separate and seal runners	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has separated and sealed runners, following workplace requirements, in a micro or larger meat processing premises.</p> <p>There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has separated and sealed runners, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual separating and sealing runners from a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being</p>

	<p>shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>processed, the assessor must observe the individual separating and sealing runners from all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual separating and sealing runners from a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual separating and sealing runners from a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF203 Recover skirts	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must also be evidence that the individual has completed two shifts on the</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p>

	<p>job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has recovered skirts from bovine carcasses, to meet workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF204 Free flares	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

	<p>There must be evidence that the individual has freed flares from pig carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has freed flares from pig carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 10 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF205 Recover offal	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

	<p>There must be evidence that the individual has recovered offal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has recovered offal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual recovering a minimum of two sets of offal from large stock or six sets from small stock.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large premises, an assessor must observe the individual recover minimum of eight sets of offal from large stock or 20 sets from small stock, or work for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF206 Open and wash rumen	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.	An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

	<p>There must be evidence that the individual has opened and washed rumen, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>There must be evidence that the individual has opened and washed rumen, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual processing a minimum of two rumen, and for small stock, a minimum of six rumen.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight rumen or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 rumen or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
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<p>AMPOFF207 Process and pack rumen</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed and packed rumen, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed and packed rumen, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual processing and packing a minimum of two rumen, and for small stock, a minimum of six rumen.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock the assessor must observe the individual processing and packing a minimum of eight rumen or for 15 minutes, whichever comes first.</p> <p>For small stock the assessor must observe the individual processing and packing a minimum of 20 rumen or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p>
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		All performance evidence specified above must be demonstrated in a meat processing premises.
AMPOFF208 Process skirts	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed thick and/or thin skirts from beef carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed thick and/or thin skirts from beef carcasses, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two skirts.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 10 skirts or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p>

		All performance evidence specified above must be demonstrated in a meat processing premises.
AMPOFF209 Process offal	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed offal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed offal, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two sets of offal from large stock or six sets of small stock offal.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large premises, an assessor must observe the individual working on a minimum of eight sets from large stock or 20 sets from small stock offal, or 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p>

		All performance evidence specified above must be demonstrated in a meat processing premises.
AMPOFF210 Process runners	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed runners, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed runners, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two sets of runners from large stock or a minimum of six sets of runners from small stock.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight sets of runners, or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 sets of runners or for 15 minutes, whichever comes first.</p> <p>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).</p>

		<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF211 Prepare and trim honeycomb</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared and trimmed honeycomb, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared and trimmed honeycomb, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two honeycomb tripe.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight honeycomb tripe or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 honeycomb tripe or for 15 minutes, whichever comes first.</p>

		<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOFF212 Recover mountain chain	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has recovered mountain chain for further processing, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has recovered mountain chain for further processing, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of two mountain chain.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of eight mountain chain or for 15 minutes, whichever comes first.</p>

		<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF213 Further process tripe</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual further processed tripe, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual further processed tripe, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two sets of tripe, or from small stock a minimum of six sets of tripe.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight sets of tripe or for 15 minutes, whichever comes first.</p>

		<p>For small stock, the assessor must observe the individual working on a minimum of 20 sets of tripe or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF214 Trim processed tripe</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected and trimmed processed tripe, to meet workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has inspected and trimmed processed tripe, to meet workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual trimming a minimum of two sets of tripe, or for small stock a minimum of six sets of tripe.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual working on a minimum of four sets of tripe or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 10 sets of tripe or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF215 Process small stock tripe</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed small stock tripe or paunch, to workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed small stock tripe or paunch, to workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual working on a minimum of four sets of tripe.</p> <p>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).</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of 10 sets of tripe or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF216 Process bibles</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed bibles, to workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed bibles, to workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual processing a minimum of two bibles and for small stock, a minimum of four bibles.</p> <p>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).</p> <p>In larger meat processing premises</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>For large stock, the assessor must observe the individual processing a minimum of four bibles or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual processing a minimum of 10 bibles or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOFF217 Process maws</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed pig maws, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has processed pig maws, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>The assessor must observe the individual processing a minimum of four maws.</p> <p>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).</p>

	<p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>In larger meat processing premises</p> <p>The assessor must observe the individual processing a minimum of 10 maws or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
<p>AMPOPR209 Operate pneumatic cutter</p>	<p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated a pneumatic cutter or scissors to remove carcass parts following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p>

	<p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p>	<p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOPR216 Operate head splitter	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has split heads prior to the recovery of brains, following workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has split heads prior to the recovery of brains, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcass heads and for small stock, a minimum of six carcass heads. Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcass heads.</p>

	<p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises or slaughtering premises.</p>	<p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of four carcase heads or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcase heads or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises or slaughtering premises.</p>
AMPOPR217 Operate jaw breaker	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated a mechanical jaw breaker to break carcase jaws following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated a mechanical jaw breaker to break carcase jaws following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>The assessor must observe the individual working on a minimum of two carcase heads.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual working on a minimum of four carcase heads or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPOPR225 Complete changeover operation	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has completed changeover operations on a processing chain or rail, following workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has completed changeover operations on a processing chain or rail, following workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of two carcasses and for small stock, a minimum of six carcasses.</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>	<p>Where more than one small stock species is being processed, the assessor must observe the individual working on all species to a total of six carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>For large stock, the assessor must observe the individual working on a minimum of eight carcasses or for 15 minutes, whichever comes first.</p> <p>For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a meat processing premises.</p>
AMPPOU201 Operate the live bird receival process	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has received live birds, following animal</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has received live birds, following animal welfare and workplace requirements, in a micro or larger meat processing premises.</p>

	<p>welfare and workplace requirements, in a micro or larger meat processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>In micro meat processing premises</p> <p>The assessor must observe the individual receiving a minimum of one consignment of live birds from a farm.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual receiving a minimum of two consignments of birds from a farm, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU202</p> <p>Operate the bird receival and hanging process</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated the bird receival and hanging process, following animal welfare and</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated the bird receival and hanging process, following animal welfare and workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

	<p>workplace requirements, in a micro or larger poultry processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual receiving and hanging a minimum of 20 live birds.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual receiving and hanging a minimum of two consignments of birds from a farm, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU203 Prepare birds for stunning</p>		<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has prepared live birds for stunning, following workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

		<p>The assessor must observe the individual preparing a minimum of 20 live birds for stunning.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual preparing a minimum of 100 live birds for stunning, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
AMPPOU204 Operate a poultry stunning, killing, scalding and defeathering process	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has demonstrated all steps of a stunning, killing, scalding and defeathering process, following animal welfare and workplace requirements, in a micro or larger meat processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has demonstrated all steps of a stunning, killing, scalding and defeathering process, following animal welfare and workplace requirements, in a micro or larger meat processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual operating and monitoring the stunning, killing and defeathering process for a minimum of 20 birds/carcases.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual operating and monitoring the stunning, killing and defeathering process for a minimum of 100 birds/carcases, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU205 Operate a poultry washing and chilling process</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has demonstrated the washing and chilling of poultry process, following workplace</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has demonstrated the washing and chilling of poultry process, following workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

	<p>requirements, in a micro or larger poultry processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual operating and monitoring the washing and chilling process for a minimum of 20 birds/carcases.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual operating and monitoring the washing and chilling process for a minimum of 100 birds/carcases, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU206 Operate a poultry evisceration process</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual operated the poultry evisceration process, following workplace requirements, in a micro or larger poultry processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual operated the poultry evisceration process, following workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual operating and monitoring the poultry evisceration process for a minimum of 20 carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual operating and monitoring the poultry evisceration process for a minimum of 100 carcasses, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU207 Harvest edible poultry offal</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has harvested edible poultry offal, following workplace requirements, in a micro or larger poultry processing premises.</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has harvested edible poultry offal, following workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

	<p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual harvesting edible poultry offal from a minimum of 20 poultry carcasses. Where more than one species is being processed, the assessor must observe the individual working on all species to a total of 20 carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual harvesting edible poultry offal from a minimum of 100 poultry carcasses, or working for 15 minutes, whichever comes first. Where more than one species is being processed, the assessor must observe the individual working on all species to a total of 100 carcasses.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
AMPPOU208 Grade poultry carcase	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has graded poultry carcasses, following</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has graded poultry carcasses, following workplace requirements, in a micro or larger poultry processing premises.</p>

	<p>workplace requirements, in a micro or larger poultry processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>In micro meat processing premises</p> <p>The assessor must observe the individual grading a minimum of 20 poultry carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual grading a minimum of 100 poultry carcasses, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
<p>AMPPOU209 Operate a poultry dicing, stripping or mincing process</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has set up, operated, monitored and shut down the dicing, stripping or mincing equipment, following workplace</p>	<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has set up, operated, monitored and shut down the dicing, stripping or mincing equipment, following workplace requirements, in a micro or larger poultry processing premises.</p> <p>In micro meat processing premises</p>

	<p>requirements, in a micro or larger poultry processing premises.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>	<p>The assessor must observe the individual operating and monitoring dicing, stripping or mincing equipment, to process a minimum of 20 poultry carcasses.</p> <p>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).</p> <p>In larger meat processing premises</p> <p>The assessor must observe the individual operating and monitoring dicing, stripping or mincing equipment, to process a minimum of 100 poultry carcasses, or for 15 minutes, whichever comes first.</p> <p>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).</p> <p>Mandatory workplace requirements</p> <p>All performance evidence specified above must be demonstrated in a poultry processing premises.</p>
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