



**Australian Government**

# **AMPA2045 Trim forequarter to specification**

**Release: 1**

## AMPA2045 Trim forequarter to specification

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to trim the forequarter of the carcass to specification.

This unit is applicable to trimmers working in abattoirs, boning rooms and game processing establishments.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

### Pre-requisite Unit

AMPX209 Sharpen knives

### Unit Sector

### Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Trim forequarter of carcass	1.1 Identify trimming specifications for each lot, where applicable 1.2 Trim forequarter to specification according to workplace requirements 1.3 Report types and sources of contamination and cross-contamination according to workplace requirements

Element	Performance criteria
	1.4 Trim forequarter according to workplace health and safety requirements

## Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMP2052C Trim forequarter to specification.

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>