Australian Government

Assessment Requirements for AMPA2083 Bone head

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must remove recoverable meat from a head (including but not limited to cheek meat).

The candidate must:

- identify types of head meat for recovery according to workplace requirements
- follow steps in head dressing to workplace requirements and customer specifications
- follow specific hygiene and sanitation requirements
- clean and sterilise equipment to workplace requirements
- follow workplace health and safety requirements
- bone head according to workplace requirements
- bone head to maximise yield
- identify sources of potential contamination
- work cleanly to avoid the risks of contamination of the head meat
- apply relevant regulatory requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- importance of maximising yield
- relevant regulatory requirements
- relevant anatomy of head
- sources of potential contamination and cross-contamination
- head meat to be boned

Assessment Conditions

Assessment of skills must occur in an operating meat processing plant.

Competency must be demonstrated under normal production conditions and at normal speed of production over a period of time.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

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