



**Australian Government**

# **AMPA2129 Trim hide or skin**

**Release: 1**

## AMPA2129 Trim hide or skin

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to trim hides, skins or pelts.

This unit is applicable to workers in a registered meat processing premises such as abattoirs, knackeries and game meat 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 hides, skins or pelts	1.1 Trim hides, skins or pelts according to workplace and health and safety requirements 1.2 Identify and explain customer specifications for trimming 1.3 Trim hides, skins or pelts to customer specifications 1.4 Handle hides, skins or pelts in accordance with workplace health and safety requirements

Element	Performance criteria
	1.5 Dispose of waste in accordance with workplace 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 MTMP2152C Trim hide or skin.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>