



Australian Government

Assessment Requirements for AMPA3025 Perform brisket cuts

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must perform the opening cuts for the brisket area of a carcass.

The candidate must:

- open and clear the hide or pelt in brisket area in accordance with work instruction
- use correct cutting lines
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety and regulatory requirements

Knowledge Evidence

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

- general economic impact of nicked, soiled or damaged hide or pelt and scored meat
- relevant work instructions for opening and clearing the brisket area
- relevant workplace health and safety and regulatory requirements
- general anatomy of carcass relevant to the task

Assessment Conditions

Assessment must occur in a registered meat processing plant or facility.

Competency must be demonstrated in an operating meat processing plant or facility at normal production speed.

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>