



**Australian Government**

# **AMPA3025 Perform brisket cuts**

**Release: 1**

# AMPA3025 Perform brisket cuts

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Application

This unit describes the skills and knowledge required to perform the opening cuts for the brisket area of a carcass.

This unit is applicable to workers opening a hide or pelt in the brisket area.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

AMPA3023 Explain opening cuts

## 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. Open the hide or pelt	1.1 Open hide or pelt in accordance with workplace requirements. 1.2 Open hide or pelt in accordance with workplace health and safety requirements.

<b>Element</b>	<b>Performance criteria</b>
2. Clear the hide or pelt	2.1 Where required, clear hide or pelt from around both forelegs in accordance with workplace requirements. 2.2 Clear hide or pelt from brisket area following workplace health and safety requirements to avoid the risks of damage and contamination to the carcase.

## 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 MTMP3023C Perform brisket cuts.

## Links

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