



Australian Government

AMPA3067 Bone carcass using mechanical aids (large stock)

Release: 1

AMPA3067 Bone carcass using mechanical aids (large stock)

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to remove all the primal cuts from a large stock carcass including those from beef, horse and buffalo while utilising mechanical aids.

This unit is applicable to workers in boning rooms, food service operations, smallgoods plants, wholesale and retail operations where a mechanical assisted boning system is utilised.

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

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. Identify specifications for cuts	1.1 Identify specifications for cuts including those from the hindquarter and forequarter using cut descriptions according to regulatory standards, customer and workplace requirements

Element	Performance criteria
2. Remove primal cuts from the carcass	2.1 Remove primal cuts from carcass including those from the hindquarter and forequarter according to work instructions and specifications 2.2 Bone product in accordance with workplace health and safety requirements including those associated with the activation and use of mechanical aids, safe manual handling techniques, and the safe and effective use of a knife 2.3 Cut primal lines in compliance with regulatory requirements 2.4 Deal with meat safety and quality hazards according to work instructions and workplace procedures 2.5 Cut primals to maximise yield 2.6 Follow workplace requirements for the activation and use of mechanical aids
3. Identify and remove defects	3.1 Trim and deal with defects and contamination according to workplace requirements 3.2 Report persistent defects to supervisors in accordance with work instructions

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 MTMP3066B Bone carcass using mechanical aids (large stock)

Links

Companion Volume implementation guides are found in VETNet -

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