



Australian Government

Assessment Requirements for AMPR319

Locate, identify and assess meat cuts

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- demonstrate safe manual-handling techniques
- locate primal cuts on a carcass of beef, sheep and one other species
- assess primal cuts on a carcass of beef, sheep and one other species
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- apply relevant communication skills
- apply relevant regulatory requirements

Knowledge Evidence

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

- hygiene and workplace health and safety requirements for breaking carcasses
- quality requirements for breaking carcasses
- principles of contamination in regard to primary cuts
- sequence for breaking carcasses
- relevant regulatory requirements
- acceptable cutting lines to produce primary cuts to workplace requirements
- primary cut specifications for beef, sheep and one other species
- major anatomical structures of the carcass of each species

Assessment Conditions

Competency must be demonstrated over time under typical operating conditions.

Assessment must occur in the workplace under normal enterprise or production conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy 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>