



Australian Government

AMPSS00006 Carcase Trimming (Contamination Trim) Skill Set

Release 1

AMPSS00006 Carcase Trimming (Contamination Trim) Skill Set

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Description

This Skill Set describes the skills and knowledge to trim contamination from a carcase in a meat processing plant.

Pathways Information

The Units of Competency comprising the Carcase Trimming (Contamination Trim) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 4 units of competency.

Unit Code	Unit Title
AMPA2044	Trim neck
AMPA2047	Inspect hindquarter and remove contamination
AMPA2048	Inspect forequarter and remove contamination
AMPX209	Sharpen knives

Target Group

Typically the trainee is an existing employee who will be able to trim a carcass to remove contamination.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements to trim contamination from a carcass in a meat processing plant.