



Australian Government

AMPA2012 Mark brisket

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to score or mark the brisket prior to the brisket being cut, to allow evisceration of the carcass.

This unit is applicable to workers from a slaughter floor, knackery or wild game processing establishment.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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. Mark brisket	1.1 Mark brisket according to work instructions 1.2 Identify and manage sources of contamination and cross-contamination according to workplace requirements 1.3 Identify and comply with workplace health and safety requirements for working in and around the evisceration area

Element	Performance criteria
	1.4 Explain and comply with Quality Assurance (QA) requirements for scoring and marking the brisket

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 MTMP2016C Mark brisket.

Links

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