



Australian Government

AMPA2017 Remove brisket wool

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 clear the brisket area either mechanically or manually.

This unit is applicable to slaughter floors and knackeries where brisket wool is removed manually.

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. Skin brisket	1.1 Clear brisket in accordance with workplace requirements 1.2 Clear brisket in accordance with workplace health and safety requirements 1.3 Clear brisket in accordance with hygiene and sanitation requirements

Element	Performance criteria
	1.4 Remove pelt cleanly without damage to the carcase 1.5 Remove brisket piece without contamination of carcase 1.6 Dispose of waste pelt in accordance with workplace requirements

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 MTMP2023C Remove brisket wool.

Links

Companion Volume implementation guides are found in VETNet -

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