

# Assessment Requirements for AMPA2037 De-rind meat cuts

Release: 1

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# **Modification History**

Release	TP Version	Comment
1	AMPv2.0	Initial release

#### **Performance Evidence**

The candidate must de-rind pork meat cuts using a mechanical aid.

The candidate must:

- operate the de-rinder to workplace health and safety requirements
- operate the de-rinder to QA requirements
- operate and maintain the de-rinder in accordance with work instructions and manufacturer's specifications
- report equipment faults to supervisor either verbally or in writing in accordance with workplace procedures
- apply relevant regulatory requirements
- use communication skills relevant to work instructions

# **Knowledge Evidence**

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

- operation of the de-rinder
- work instructions for operation of the de-rinder
- relevant regulatory requirements
- potential workplace health and safety risks
- potential sources of contamination

#### **Assessment Conditions**

Assessment must be conducted in the workplace.

Competency must be demonstrated at the normal production speed and over a period of time.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

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Assessors must satisfy the current standards for RTOs.

### Links

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

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