

Australian Government

# AMPA2063 Measure fat

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 measure fat for the purposes of carcase grading.

This unit is applicable to workers in a registered meat processing premises such as an abattoir, boning room or game meat 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**

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Conduct pre-operation check	1.1 Check fat measuring equipment according to workplace requirements to ensure it is in good working order
	1.2 Calibrate equipment before the start of production, after each break, and whenever a blade is changed to ensure measurements are accurate

#### **Elements and Performance Criteria**

Element		Performance criteria
		1.3 Check instruments regularly for wear at the start of each shift
	Identify lots requiring fat measurement	2.1 Locate lots requiring measurement according to workplace requirements to determine the value, market destination and yield of meat
		2.2 Assess possible damage to the measurement site and take appropriate action to ensure accuracy of measurement according to workplace requirements
3.	Measure the fat	<ul><li>3.1 Take fat measurements according to workplace and species requirements</li><li>3.2 Cancel and promptly rectify incorrect measurements to prevent the transmission of incorrect measurements to the recording system</li></ul>
4.	Record the fat measurement	<ul><li>4.1 Compare fat measurement with visual assessment of fat depth</li><li>4.2 Rerecord fat measurement according to workplace requirements</li></ul>

### **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 MTMP2064C Measure fat.

#### Links

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