



Australian Government

AMPA2068 Inspect meat for defects

Release: 1

AMP A2068 Inspect meat for defects

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to routinely inspect meat cuts for defects, contamination and out-of-specification product prior to packing or further processing.

This unit is applicable to workers packing meat and offal in abattoirs, boning rooms, knackeries and wild game processing establishments as well as those unpacking and/or inspecting meat prior to further processing.

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. Inspect meat cuts for defects	<p>1.1 Identify types of contamination to be detected including bone chips, fibre, grease, excreta, ingesta and bruising</p> <p>1.2 Consistently detect and trim meat cuts with contamination defects or return them to the slicer for trimming</p> <p>1.3 Promptly report consistent contamination problems to the</p>

Element	Performance criteria
	supervisor
2. Identify meat that is outside specifications	2.1 Identify and trim out-of-specification meat or return to trimmer for re-working

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 MTMP2071C Inspect meat for defects.

Links

Companion Volume implementation guides are found in VETNet -

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