



**Australian Government**

# **AMPA2082 Wash head**

**Release: 1**

## AMPA2082 Wash head

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to wash a head by flushing and hosing after removal from the carcass.

This unit is applicable to workers on slaughter floors and in wild game processing establishments.

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

Nil.

### 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. Identify contamination	1.1 Identify sources and causes of head meat contamination 1.2 Remove contamination and/or report to workplace requirements
2. Wash head	2.1 Flush head and all head cavities to workplace health and safety requirements

Element	Performance criteria
	2.2 Sterilise equipment to workplace requirements 2.3 Place head on the rail or hook in the same sequence as the carcass on the chain, ensuring that heads do not touch

## 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 MTMP2093C Wash head.

## Links

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