



Australian Government

Assessment Requirements for AMPA2084 Remove cheek meat

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must remove the cheek meat from a head cleanly and safely.

The candidate must:

- identify heads that have been passed for human consumption, condemned or downgraded to pet food
- identify defects and contamination and take action according to workplace requirements
- remove cheek meat in accordance with workplace requirements
- forward edible cheek meat for further processing in accordance with workplace requirements
- place trimmings or defects in inedible bins or chutes in accordance with workplace requirements
- follow workplace health and safety requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- potential sources of contamination of cheek meat
- workplace health and safety, and hygiene and sanitation requirements related to removal of cheek meat
- recoverable meat from head
- relevant regulatory requirements
- defects and contamination

Assessment Conditions

Assessment must be conducted in an operational slaughtering establishment.

Competency must be demonstrated at the normal speed of the chain.

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

- quiz of underpinning knowledge

- workplace demonstration of competency for the assessor
- workplace referee or third party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

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