



**Australian Government**

# **AMPA2084 Remove cheek meat**

**Release: 1**

# AMPA2084 Remove cheek meat

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Application

This unit describes the skills and knowledge required to remove the cheek meat from a head cleanly and safely.

This unit is applicable to workers removing cheek meat either on a slaughter floor or in a head room.

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. Remove cheek meat	1.1 Remove cheek meat in accordance with workplace requirements 1.2 Identify and meet workplace health and safety requirements 1.3 Forward edible cheek meat for further processing in accordance with workplace requirements

Element	Performance criteria
	1.4 Place trimmings or defects in inedible bins or chutes in accordance with workplace requirements

## 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 MTMP2095C Remove cheek meat.

## Links

Companion Volume implementation guides are found in VETNet -

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