



**Australian Government**

# **Assessment Requirements for AMPA2085 Bar head and remove cheek meat**

**Release: 1**

# Assessment Requirements for AMPA2085 Bar head and remove cheek meat

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

The candidate must bar heads and remove cheek meat.

The candidate must:

- bar head according to workplace, health and safety, and hygiene and sanitation requirements
- 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
- use communication skills relevant to work instructions

## Knowledge Evidence

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

- hygiene and workplace health and safety requirements
- sources of contamination and cross-contamination
- steps involved in barring heads and removing cheek meat
- uses of cheek meats

## Assessment Conditions

Assessment must be conducted in an operating slaughtering establishment.

Competency must be demonstrated at a rate that is the same as the speed of production.

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

- quiz of underpinning knowledge
- workplace demonstration
- 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>