



Australian Government

AMPA2086 Process thick skirts

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to process thick skirts.

This unit is applicable to workers processing thick skirts on the slaughter floor or in an offal 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. Process thick skirts	1.1 Identify steps involved in processing thick skirts 1.2 Identify defects in thick skirts including disease and incorrect cutting lines 1.3 Process thick skirts to workplace health and safety, hygiene and sanitation requirements 1.4 Trim thick skirts according to workplace requirements.

Element	Performance criteria
	1.5 Place trim in appropriate bin or chute 1.6 Identify and report sources of contamination and cross-contamination, or rectify according to workplace documents

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 MTMP2102C Process thick skirts.

Links

Companion Volume implementation guides are found in VETNet -

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