



**Australian Government**

# **AMPA2126 Remove flares**

**Release: 1**

# AMPA2126 Remove flares

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Application

This unit describes the skills and knowledge required to remove flares from pig carcasses.

This unit is applicable to slaughter floor operations.

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 flares	1.1 Remove flares according to workplace and health and safety requirements 1.2 Identify and manage defects in flares according to workplace requirements 1.3 Identify sources of contamination and cross-contamination and take preventative action according to workplace requirements 1.4 Handle and dispose of flares according to workplace

Element	Performance criteria
	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 MTMP2149B Remove flares

## Links

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