

# **AMPA3026 Perform rumping cuts**

Release: 1



## **AMPA3026 Perform rumping cuts**

#### **Modification History**

Release	TP Version	Comment
1	AMPv2.0	Initial release

### **Application**

This unit describes the skills and knowledge required to remove the hide from the rump area.

This unit is applicable to workers clearing the hide on the rump of large stock.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

Pathway 1 AMPA3023 Explain opening cuts AMPA3044 Operate air knife AMPX209 Sharpen knives

Approved Page 2 of 3

#### **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. Pocket the rump	1.1 Pocket rump to work instructions 1.2 Identify and meet workplace health and safety requirements 1.3 Remove hide employing measures and techniques to avoid damage to hide or contamination of the carcase

#### **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 MTMP3024C Perform rumping cuts.

#### Links

Companion Volume Implementation Guides - http://companion\_volumes.vetnet.education.gov.au/Pages/TrainingPackage.aspx?pid=33

Approved Page 3 of 3