

Assessment Requirements for AMPA3040 Operate brisket cutter or saw

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must cut the brisket prior to evisceration using a pneumatic cutter, saw or any other mechanical aid.

The candidate must:

- maintain, clean and sterilise brisket saw, cutter or scissors in accordance with work instructions
- cut brisket correctly in accordance with work instruction
- apply relevant regulatory requirements
- report equipment faults to supervisor in accordance with workplace requirements
- take corrective action as required
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- corrective action if contamination or cross-contamination of the carcase occurs
- workplace health and safety requirements related to operating brisket saw, cutter or scissors
- operation of brisket saw, cutter or scissors
- potential sources of contamination or cross-contamination
- relevant regulatory requirements

Assessment Conditions

Competency must be demonstrated in an operating meat processing plant or facility at normal production speed.

Assessment must occur in a registered meat processing plant or facility.

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

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- 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

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