



**Australian Government**

# **Assessment Requirements for AMPA3049 Slice and trim leg - small stock**

**Release: 1**

# Assessment Requirements for AMPA3049 Slice and trim leg - small stock

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

The candidate must slice and trim relevant cuts of meat from small stock legs, such as from sheep, pigs, goats, game animals such as kangaroos, wallabies and other small stock processed for human consumption or pet meat.

The candidate must:

- slice and trim the legs according to specifications and work instructions
- check the accuracy of cutting lines
- identify contamination and take corrective action
- identify contamination or abnormalities and handle according to workplace and regulatory requirements
- identify finished cuts
- comply with workplace health and safety requirements
- apply relevant communication skills when reporting to supervisors and interacting with team members

## Knowledge Evidence

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

- primal or sub primal cutting lines as they relate to workplace specifications and regulatory requirements
- basic anatomy of small stock relevant to cutting lines
- how yield is calculated and why it is important
- regulatory requirements as they relate to carcass cutting lines
- relevant specifications for meat cuts sliced and trimmed from legs

## Assessment Conditions

Assessment must be conducted in an operating and registered meat processing plant or premises.

Competency must be demonstrated at the normal rate of production for that plant.

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>