Assessment Requirements for AMPA3053 Slice and trim large stock hindquarter

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must slice and trim hindquarter cuts to specification, from large carcases such as beef, horse and buffalo.

The candidate must:

- slice and trim all hindquarter primals to work instructions including those derived from the flank, the knuckle, the silverside, the rump and the tenderloin
- accurately follow cutting lines according to specifications
- follow dropped meat procedures in accordance with workplace requirements
- meet workplace health and safety requirements, including safe knife and manual handling techniques
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- recognise and explain mathematical information contained in specifications.

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
- personal hygiene and sanitation and dropped meat procedures
- relevant specifications for the slicing and trimming of all hindquarter primals prepared in the workplace.

Assessment Conditions

Assessment must be conducted in a registered, operating 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