



Australian Government

AMPA3063 Bone small stock carcase - shoulder

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to remove primal cuts from the shoulder of a small stock carcase. Species covered by this unit include sheep, goats, pigs, kangaroos and any other small stock species processed.

This unit is applicable to those boning small stock shoulders. Workers will be employed in boning rooms, food services, wholesale and retail operations.

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

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. Identify specifications for cuts	1.1 Determine specifications for cuts using cut descriptions according to regulatory standards, customer specifications and workplace requirements

Element	Performance criteria
2. Bone shoulder	2.1 Slice and remove primal cuts from the carcase according to work instructions and specifications 2.2 Slice and remove primal cuts from the carcase according to workplace health and safety requirements including the safe and effective use of a knife and following safe manual handling techniques 2.3 Cut primal lines in compliance with regulatory requirements 2.4 Handle meat safety and quality hazards according to workplace procedures 2.5 Cut primals to maximise yield
3. Identify and remove defects	3.1 Identify, remove and report defects according to government regulations and workplace standards 3.2 Report persistent defects to supervisor in accordance with work instructions

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 MTMP3062B Bone small stock carcase – shoulder

Links

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