



**Australian Government**

**AMPSS00009 Carcase Trimming  
(Specifications Trim - Whizzard Knife)  
Skill Set**

Release 1

## AMPSS00009 Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Description

This Skill Set describes the skills and knowledge to trim a carcase to specification using a whizzard knife.

### Pathways Information

The Units of Competency comprising the Carcase Trimming (Specifications Trim – Whizzard Knife) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

### Licensing/Regulatory Information

Not applicable.

## Skill Set Requirements

Complete 6 units of competency.

Unit Code	Unit Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPA2026	Operate whizzard knife
AMPA2045	Trim forequarter to specification
AMPA2046	Trim hindquarter to specification
AMPX209	Sharpen knives

## Target Group

Typically the trainee is an existing employee who will be able to trim a carcass to achieve a carcass specification trim using a whizzard knife.

## Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for trimming a carcass to specification using a whizzard knife.