



Australian Government

AMPX303 Break carcasse into primal cuts

Release: 1

AMPX303 Break carcass into primal cuts

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to break the carcass into primals and trim in accordance with relevant specifications.

This unit is applicable to smallgoods operators and meat tradespersons in the retail industry who are required to separate primal cuts for further processing or preparation.

This unit must be delivered in the context of Australian meat processing standards and regulations.

All work should be carried out to comply with workplace requirements, regulatory requirements and hygiene standards.

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.

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. Break carcass into primal cuts	1.1 Accurately separate carcass into primal cuts in accordance with workplace, workplace health and safety, Quality Assurance (QA) and hygiene requirements
2. Handle knives effectively	2.1 Handle knives safely, hygienically and effectively

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 MTMSR301C Break carcass into primal cuts.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>