



Australian Government

AMPCRP202 Remove head

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to remove the head manually or with the aid of mechanical cutters, depending on the scale and make up of the meat processing premises.

This unit applies to those who work under general supervision in a meat processing premises, where heads are removed mechanically or manually.

Individuals performing manual cutting are expected to already have the ability to apply safe knife handling and maintenance practices consistent with workplace health and safety requirements.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Carcase Processing (CRP)

Elements and Performance Criteria

Element	Performance criteria
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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to remove the head	1.1 Identify workplace health and safety requirements for task, including personal protective equipment 1.2 Identify and follow work instruction for removing head from animal carcass 1.3 Prepare knife, equipment and/or machinery for removal of head following work instructions
2. Remove animal head	2.1 Operate equipment and/or machinery for removal of head following work instructions 2.2 Sever head at the base of the jaw (i.e., the atlanto-occipital joint) 2.3 Remove head following work instructions, including compliance with Specified Risk Material guidelines as required 2.4 Remove head following workplace health and safety requirements and avoiding contamination 2.5 Maintain correlation with carcass, where required, for inspection process or approved batching program 2.6 Forward head for further processing or disposal
3. Maintain equipment	3.1 Clean and maintain knife and/or machinery for removal of head, following work instructions 3.2 Report any issues that arise with equipment, machinery or process to supervisor

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret key information included in workplace instructions
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information

Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	- operating fewer than four days a week with a small throughput for one or more, small or large, species, or - employing fewer than four workers on the processing floor
Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCRP202 Remove head	AMPA2010 Remove head	Unit code updated Unit sector code added Unit application updated Pre-requisite removed Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace	Equivalent

		requirements clarified	
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Assessment Requirements for AMPCRP202 Remove head

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has removed the heads of carcasses, following workplace requirements, in a micro or larger meat processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for removing heads
- location of the atlanto-occipital joint
- cutting lines for removing head
- manual and mechanical methods for removing animal head from carcass
- how and when problems with equipment are reported
- potential contamination and cross-contamination associated with removing head
- issues associated with Specified Risk Material
- issues associated with contagious pustular dermatitis (better known as orf) if working with ovine or caprine.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - equipment for removing heads
 - animal carcasses
- specifications:
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.