



Australian Government

AMPCRP204 Number carcase and head

AMPCRP204 Number carcase and head

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 number carcasses and heads to allow correlation for inspection and quality assurance processes.

This unit applies to individuals who work under general supervision in meat processing premises.

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
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Prepare to number carcase and head	1.1 Identify workplace health and safety requirements for task, including personal protective equipment 1.2 Identify and follow work instruction for numbering carcase and head 1.3 Prepare equipment and consumables for numbering carcase and head, following work instructions
2. Correlate carcase and head by numbering	2.1 Correlate carcase and head following workplace health and safety requirements and work instructions 2.2 Number carcase and head where required, following workplace health and safety requirements and work instructions 2.3 Identify and manage potential sources of contamination when working with carcase and head

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 elements of workplace instructions
Oral communication	Interact with team members and/or supervisor to ensure flow of work is maintained
Numeracy	- Use correlation systems for heads and carcasses - Use numbering and marking system used at worksite - Record numbering for hides, heads, viscera and carcasses using paper-based and/or digital format

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
AMPCRP204 Number carcase and head	AMPA2015 Number carcase and head	Unit code updated Unit sector code added Unit application updated Element 1 added Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPCRP204 Number carcase and head

Modification History

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

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 numbered carcasses and heads to allow correlation for inspection and quality assurance processes, 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:

- the reasons for correlating carcase and head
- workplace requirements for numbering carcasses and heads
- the consequences of incorrect correlation of carcase and head
- potential contamination and cross-contamination sources associated with working with carcasses and heads, and how the risks are managed
- systems for recording carcase and head numbers.

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
 - system and equipment for numbering carcasses and heads
 - carcasses and heads for numbering
- specifications:
 - task-related documents
- personnel:
 - access to team members and 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>.