



Australian Government

AMPCRP215 Inspect hindquarter and remove contamination

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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 inspect the hindquarter of the carcass and remove contamination.

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)

AMPWHS201 Sharpen and handle knives safely

Competency field(s)

N/A

Unit sector(s)

Carcass 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 for work task	1.1 Identify work instruction for inspecting hindquarters, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify types of contamination and defects commonly found on hindquarter
2. Inspect hindquarter for contamination	2.1 Scan hindquarter following workplace requirements 2.2 Identify contamination or defects on hindquarter
3. Remove contamination	3.1 Trim hindquarter to remove contamination, following workplace requirements, hygiene and sanitation, and workplace health and safety requirements 3.2 Report ongoing contamination issues according to workplace requirements 3.3 Dispose of trimmings following workplace requirements

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 or supervisor to ensure flow of work is maintained - Ask questions to clarify work instruction - Report issues to supervisor promptly

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
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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
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Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCRP215 Inspect hindquarter and remove contamination	AMPA2047 Inspect hindquarter and remove contamination	Unit code updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPCRP215 Inspect hindquarter and remove contamination

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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 inspected the hindquarter of carcasses and removed contamination, following workplace requirements, in a micro or larger meat processing premises.

There must also be evidence that the individual has completed two shifts in the position 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 inspecting and removing contamination from hindquarter
- steps involved in scanning the hindquarter
- typical contamination found on hindquarter cut
- hygiene and sanitation requirements related to inspecting the hindquarter and removing contamination
- workplace health and safety hazards encountered when inspecting the hindquarter and removing contamination, and how the associated risks are controlled
- sources of cross-contamination in trimming, and how they are avoided.

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 plant at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - hindquarter cuts for inspecting
 - sharp knife, pouch, steriliser and, where required, trimming hook
- 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>.