



Australian Government

AMPCRP217 Remove spinal cord

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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 spinal cord from carcasses after splitting, manually or with the aid of mechanical cutting equipment, depending on the scale and make up of the meat processing premises.

This unit applies to individuals who work under general supervision in meat processing premises, who are responsible for removing spinal cords and dura mater to meet specifications.

Individuals using a knife for this task 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
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to remove spinal cord	1.1 Identify work instruction and any customer specifications for removing spinal cord from carcase 1.2 Identify equipment required for task 1.3 Identify quality assurance and workplace health and safety requirements for task, including personal protective equipment 1.4 Identify requirements for Specified Risk Materials
2. Take spinal cord out of split carcase	2.1 Remove spinal cord and dura mater from split carcase following work instructions and any customer specifications 2.2 Monitor removal to meet workplace quality requirements 2.3 Dispose of waste following workplace requirements 2.4 Operate equipment safely 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 to ensure flow of work is maintained

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
AMPCRP217 Remove spinal cord	AMPA2049 Remove spinal cord	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 requirements clarified	Equivalent

Assessment Requirements for AMPCRP217 Remove spinal cord

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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 spinal cord and dura mater from large stock carcasses after splitting, 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:

- reasons for the removal of the spinal cord and implications of Specified Risk Materials
- workplace requirements for the removal of spinal cord
- workplace health and safety requirements for removing spinal cord and dura mater
- equipment used for removing spinal cord, which may include rise and fall platform
- correct disposal of spinal cord and dura mater.

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 spinal cord
 - split 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>.