



Australian Government

AMPCRP218 Sort carcasses

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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 sort carcasses according to workplace or customer specifications.

This unit applies to individuals who work under general supervision to sort carcasses 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

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

1. Prepare for sorting to specification	1.1 Identify customer specifications and workplace requirements for sorting carcasses 1.2 Identify workplace health and safety requirements for task, including personal protective equipment
2. Identify carcasses	2.1 Select and sort carcasses following workplace requirements and customer specifications 2.2 Identify potential sources of contamination and cross-contamination 2.3 Identify contaminated carcasses and take corrective action 2.4 Identify the escape methods from chiller if locked in
3. Identify carcass details	3.1 Handle carcasses following workplace requirements 3.2 Sort carcasses following workplace requirements, customer specifications and regulatory requirements 3.3 Sort carcasses accurately using measuring devices and sorting techniques

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
Writing	Complete carcass information records
Reading	Interpret carcass labels
Numeracy	- Count carcasses - Interpret weights (kg) to one decimal point

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
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AMPCRP218 Sort carcasses	AMPA2060 Grade carcase	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements updated Mandatory workplace requirements clarified	Not-Equivalent
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Assessment Requirements for AMPCRP218 Sort carcasses

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Performance Evidence

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

The assessor must observe the individual sorting carcasses in a chiller for a minimum of 15 minutes, following workplace requirements.

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 and customer specifications for sorting and moving carcasses
- customer specifications for sorting carcasses, such as Halal
- procedures for interpreting and recording carcase information
- hygiene and sanitation requirements for working with carcasses
- workplace health and safety requirements for sorting carcasses
- safety hazards associated with sorting carcasses, and how the associated risks are controlled.

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 normal workplace production speed

- resources, equipment and materials:
 - personal protective equipment
 - carcasses for sorting
- specifications:
 - task-related documents
 - customer specifications
- 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>.