



Australian Government

AMPCRP221 Measure fat

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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 measure fat for the purposes of carcase grading. This process contributes to determining the value, market destination and yield of meat.

This unit applies to individuals who work under general supervision in a 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 for measuring fat	1.1 Identify work instruction for measuring fat 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Check instruments regularly for wear at the start of each shift
2. Identify lots requiring fat measurement	2.1 Locate carcass lots requiring measurement 2.2 Identify fat measuring standards and requirements for species 2.3 Assess any damage to the fat measurement site and take appropriate action to ensure accuracy of measurement
3. Measure the fat	3.1 Take fat measurements following workplace and species requirements 3.2 Cancel and promptly rectify incorrect measurements to prevent the transmission of incorrect measurements to the recording system
4. Record the fat measurement	4.1 Compare fat measurement with visual assessment of fat depth 4.2 Record fat measurement 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 and/or supervisor to ensure flow of work is maintained
Numeracy	- Measure and record fat accurately - Make visual assessments of fat depth using millimetres (mm)

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
AMPCRP221 Measure fat	AMPA2063 Measure fat	Unit code updated Unit sector code added Pre-requisite removed Unit application 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 AMPCRP221 Measure fat

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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 measured the fat on carcasses, to determine the value, market destination and yield of meat, 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:

- purpose of fat measurements
- workplace requirements for measuring fat
- methods to calibrate measuring equipment
- standards that describe fat measurements, such as AUS-MEAT
- sites for possible damage to carcass fat, including damage from hide stripper, air knife, bruising, excessive trim, wavy finish and soft siding, and appropriate actions to be taken to ensure incorrect measurements are not recorded
- hazards associated with using measuring equipment, and how the associated risks are controlled
- possible causes of error in measurement, such as contact plate not being flat, blunt blade, bent blade, wrong site, dirty light diode or incorrect measuring action.

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
 - fat measuring equipment
 - carcasses
- specifications:
 - fat measuring standards
 - 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>.