



Australian Government

AMPCRP230 Bar head and remove cheek meat

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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 bar heads and remove cheek 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)

AMPWHS201 Sharpen and handle knives safely

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 work	1.1 Identify work instruction and customer requirements for barring head and removing cheek meat 1.2 Identify steps involved in barring heads and removing cheek meat 1.3 Identify workplace health and safety requirements for task, including personal protective equipment 1.4 Identify sources of potential contamination 1.5 Identify hygiene and sanitation requirements for process 1.6 Prepare equipment for barring heads following work instructions
2. Bar heads	2.1 Bar head following workplace requirements 2.2 Avoid contamination and cross-contamination of meat 2.3 Operate barring equipment following workplace health and safety requirements and work instructions
3. Remove cheek from head	3.1 Remove cheek meat following workplace requirements 3.2 Avoid contamination and cross-contamination of meat 3.3 Identify and trim defects and contamination, and place trimmings in inedible bins or chutes for disposal 3.4 Forward edible cheek meat for further processing

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 requirements for task
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information

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
AMPCRP230 Bar head and remove cheek meat	AMPA2085 Bar head and remove cheek meat	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 AMPCRP230 Bar head and remove cheek meat

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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 bared and removed cheek meat from carcase heads, 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:

- workplace requirements for barring head and removing cheek meat
- cutting lines to remove cheek meat from head
- equipment for barring, including knife, steel and, where required, cheek removal hook
- knife skills for removing cheek
- possible sources of contamination, and measures used to avoid it
- sterilisation techniques
- workplace health and safety, and hygiene and sanitation requirements related to removal of cheek meat.

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
 - carcase heads for barring
 - equipment for barring and removing cheek meat
 - knife, steel and, where required, cheek removal hook
- 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>.