



Australian Government

AMPHSK205 Chill or ice hides

AMPHSK205 Chill or ice hides

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 chill or ice hides coming from a meat processing premises.

This unit applies to individuals who work under general supervision in meat processing premises, and who chill hides prior to dispatch for tanning.

All work must be carried out to comply with workplace procedures, according to state/territory health and 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)

Hides and Skins (HSK)

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 instructions and customer requirements for chilling hides 1.2 Identify workplace health and safety hazards for chilling hides 1.3 Identify personal protective equipment to control health and safety hazards
2. Chill hides	2.1 Chill or ice hides following the work instructions and workplace health and safety requirements 2.2 Inspect hides for defects and take appropriate corrective action 2.3 Monitor waste water disposal to ensure workplace environment requirements are met
3. Store hides and clean work area	3.1 Store chilled hides following workplace and customer requirements 3.2 Clean and carry out housekeeping of work area

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 processing hides
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information
Numeracy	Interpret temperature gauges (°C)

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
------------------------	-------------------------	----------	-------------

AMPHSK205 Chill or ice hides	AMPA2134 Chill or ice hides	Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Assessment requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent
------------------------------	-----------------------------	--	------------

Assessment Requirements for AMPHSK205 Chill or ice hides

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

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 chilled or iced hides of large stock, following workplace requirements.

The assessor must observe the individual working on a minimum of eight hides or for 15 minutes, whichever comes first.

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 or hide 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 chilling or icing hides
- purpose of chilling or icing hides
- work instructions for the chilling or icing hides process
- time and temperature requirements for the chilling process
- storage requirements for hides after chilling
- workplace health and safety hazards and associated risks and controls for chilling and icing hides.

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 or hide processing premises, at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - hides for chilling
- specifications:
 - task-related documents
- personnel:
 - access to team members and 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>.