



Australian Government

AMPOFF208 Process skirts

AMPOFF208 Process skirts

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 process thick and/or thin skirts from beef carcasses.

This unit applies to individuals who work under general supervision to process thick and/or thin skirts 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)

AMPWHS201 Sharpen and handle knives safely

Competency field(s)

N/A

Unit sector(s)

Offal Processing (OFF)

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 for trimming skirts 1.2 Identify defects in skirts, including incorrect cutting lines 1.3 Identify workplace health and safety requirements for task, including personal protective equipment 1.4 Identify types of contamination on skirts 1.5 Identify hygiene and sanitation requirements for trimming
2. Process skirts	2.1 Trim skirts to achieve maximum yield, following workplace requirements 2.2 Identify defects and contamination, trim and place trimming in inedible bins or chutes for disposal 2.3 Avoid contamination and cross-contamination of skirts 2.4 Forward trimmed skirt 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 trimming skirts
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
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Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPOFF208 Process skirts	AMPA2086 Process thick skirts	Unit merged with AMPA2087 Process thin skirts Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements updated Mandatory workplace requirements clarified	Not-Equivalent
AMPOFF208 Process skirts	AMPA2087 Process thin skirts	Unit merged with AMPA2086 Process thick skirts Unit code and title updated	Not-Equivalent

		Unit sector code added	
		Unit application updated	
		Pre-requisite updated	
		Performance Criteria clarified	
		Foundation Skills added	
		Range of Conditions added	
		Assessment Requirements updated	
		Mandatory workplace requirements clarified	

Assessment Requirements for AMPOFF208 Process skirts

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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 processed thick and/or thin skirts from beef carcasses, 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 processing skirts
- steps involved in processing skirts
- cutting lines for skirts
- possible defects in skirts
- knife skills for trimming
- sources of contamination and cross-contamination, and how they are controlled
- workplace health and safety, and hygiene and sanitation requirements related to trimming skirts.

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
 - thick and/or thin skirts for trimming
 - knife and sharpening equipment
- 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>.