



Australian Government

AMPOPR206 Operate whizard knife

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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 operate and maintain an electrically powered or pneumatic whizard knife with a ring blade.

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)

Operational (OPR)

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 to use whizard knife	1.1 Identify workplace health and safety requirements for task, including personal protective equipment 1.2 Identify hygiene and sanitation requirements for using whizard knife to avoid contamination
2. Use whizard knife	2.1 Use knife to remove flesh from bone and/or fat from muscle, following workplace requirements 2.2 Operate knife following workplace health and safety requirements 2.3 Clean and maintain knife according to 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 - Ask questions to clarify information

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
AMPOPR206 Operate whizard knife	AMPA2026 Operate whizzard knife	Unit code and title updated Unit sector code added Unit application updated	Equivalent

		Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	
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Assessment Requirements for AMPOPR206 Operate whizard knife

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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 operated and maintained a whizard knife to effectively remove flesh from bones or fat from muscle, following workplace requirements.

The assessor must observe the individual operating the whizard knife for a minimum of 15 minutes.

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 using a whizard knife
- basic operating principles of the whizard knife
- potential sources of contamination and cross-contamination that may occur while using whizard knife, and how the associated risks are controlled
- workplace health and safety requirements for use of knife
- hygiene and sanitation requirements for a particular work station.

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
 - carcasses or carcase parts with flesh or fat for removal
- 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>.