



Australian Government

AMPOPR216 Operate head splitter

AMPOPR216 Operate head splitter

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 necessary to split skulls prior to the recovery of brains.

This unit applies to individuals who work under general supervision to operate a mechanical head splitting machine in a meat processing premises. Head splitting is undertaken to facilitate the recovery of brains.

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)

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 for work	1.1 Identify work instructions and quality assurance requirements for operating head splitter, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify safety hazards associated with operating head splitter, and control associated risks 1.4 Identify potential sources of contamination and cross-contamination 1.5 Perform pre-operational checks to ensure machinery is in working order
2. Split heads	2.1 Operate head splitter according to workplace requirements, workplace health and safety, and standard operating procedures 2.2 Minimise contamination and cross-contamination 2.3 Monitor head splitting and report any problems to supervisor 2.4 Store split head 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 and specifications
Oral communication	- Interact with team members to ensure flow of work is maintained - Ask questions to clarify instructions - Report issues clearly and promptly

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
AMPOPR216 Operate head splitter	AMPA2043 Operate head splitter	Unit code updated Unit sector code added 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 AMPOPR216 Operate head splitter

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 split heads prior to the recovery of brains, 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 or slaughtering 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 head splitting
- relevant work instructions and standard operating procedures
- potential sources of contamination and measures to minimise contamination
- workplace health and safety hazards encountered with splitting heads, and how the associated risks are managed
- risks and controls for zoonotic diseases, in particular contagious pustular dermatitis (better known as orf)
- potential contamination risks, including from Specified Risk Materials, and how these are avoided.

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 or slaughtering premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - head splitter
 - skulls for splitting
- 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>.