



Australian Government

AMPOPR219 Operate tenderiser

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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 machinery for tenderising meat cuts.

This unit applies to individuals who work under general supervision in meat processing premises, including for example boning rooms, wholesalers, food service operations and retail outlets, to operate tenderising equipment that may be static or on a conveyor system.

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 for work	1.1 Identify job requirements, raw materials and product specifications, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify food safety hazards, and control risks following workplace requirements 1.4 Carry out pre-operational checks of tenderising equipment to check it is in working order 1.5 Prepare product for tenderising
2. Operate tenderiser	2.1 Follow tenderiser start-up procedures following work instructions 2.2 Operate tenderiser following workplace health and safety requirements, hygiene and sanitation requirements and manufacturer's specifications 2.3 Tenderise meat to specifications 2.4 Avoid potential sources of contamination and manage contamination following workplace requirements 2.5 Monitor input and output to ensure compliance with quality assurance (QA) requirements
3. Shut down and maintain tenderiser	3.1 Shut down tenderiser safely following workplace procedures 3.2 Identify and report faults and maintenance requirements where required 3.3 Perform routine maintenance and cleaning following work instructions where required

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 information in work instructions and customer specifications
Writing	Complete records using industry terminology
Oral communication	Report issues with product or equipment to supervisor clearly and promptly

Numeracy	- Estimate and measure time and volume - Make adjustments to feed-in to ensure steady product flow
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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
AMPOPR219 Operate tenderiser	AMPX215 Operate tenderiser	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPOPR219 Operate tenderiser

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

The assessor must observe that the individual has operated the tenderiser to tenderise at least 10 meat cuts.

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 operating tenderiser
- operating principles of tenderising equipment and its features, including parts, safety features, start-up and shut-down procedures, possible faults and adjustments
- workplace requirements for cleaning and maintenance where required of job role
- how to adjust settings on equipment
- hygiene and sanitation requirements for equipment and process
- corrective actions for faults with equipment or process
- methods of recording production
- workplace health and safety hazards for using tenderising equipment, the associated risks and how the risks are controlled.

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
 - tenderising equipment
 - meat product for tenderising
- 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>.