



Australian Government

AMPPET202 Break down and bone carcass for pet meat

AMP PET202 Break down and bone carcase for pet meat

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 break down and bone a carcase, which is suitable for pet food.

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)

AMPWHS201 Sharpen and handle knives safely

Competency field(s)

N/A

Unit sector(s)

Pet Meat Processing (PET)

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 breaking down a carcase 1.2 Identify workplace health and safety requirements for task, including personal protective clothing and equipment 1.3 Identify hygiene and sanitation requirements for working with carcases deemed as suitable for pet food 1.4 Prepare equipment for breaking down and boning a carcase for pet meat
2. Break down carcase	2.1 Use equipment to break carcase into parts, following workplace procedures 2.2 Bone meat to maximise yield, following workplace specifications 2.3 Direct meat cuts, trimmings and bones for further processing or disposal, following workplace requirements 2.4 Follow hygiene and sanitation requirements before handling other carcases

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 instructions

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
AMPPET202 Break down and bone carcase for pet meat	AMPA2149 Dispose of condemned carcase	Unit code and title updated	Not-Equivalent

		Unit sector code added	
		Unit application updated	
		Pre-requisite updated	
		Performance Criteria updated	
		Foundation Skills added	
		Performance Evidence, Knowledge Evidence and Assessment Conditions revised	
		Mandatory workplace requirements clarified	

Assessment Requirements for AMPPET202 Break down and bone carcase for pet meat

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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 the individual break down a minimum of one carcase for pet meat.

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 breaking down and boning carcasses for pet meat
- safe operation of manual and mechanical handling equipment related to processing of carcasses for pet meat
- workplace health and safety hazards encountered with handling carcasses, and how associated risks are controlled
- contamination and cross-contamination risks associated with working with carcasses deemed as suitable for pet food, and how food safety 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 normal production speed

- resources, equipment and materials:
 - personal protective clothing and equipment
 - relevant equipment
 - carcasses deemed as suitable for pet meat
- specifications:
 - task-related documents
- personnel:
 - access to team members and/or 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>.