



Australian Government

AMPQUA203 Operate automatic chemical lean testing equipment

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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 set up and monitor the operation of automatic chemical lean (CL) percentage determination equipment for carton meat.

This unit applies to individuals who work under general supervision 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)

Nil.

Competency field(s)

N/A

Unit sector(s)

Quality Assurance (QUA)

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 operating chemical lean determination equipment 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Carry out start-up procedures and confirm equipment is in working order
2. Determine chemical lean percentage	2.1 Operate chemical lean determination equipment following workplace requirements 2.2 Record chemical lean determination 2.3 Monitor process and identify any faults with process 2.4 Report out-of-specification performance of equipment following workplace requirements
3. Maintain chemical lean determination equipment	3.1 Perform routine maintenance of chemical lean determination equipment following workplace requirements 3.2 Report any major maintenance problems promptly 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 testing requirements
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Report issues to supervisor clearly and promptly
Numeracy	Interpret the concept of percentages (%)

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
AMPQUA203 Operate automatic chemical lean testing equipment	AMPA2076 Operate automatic CL determination machine	Unit code and title 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 AMPQUA203 Operate automatic chemical lean testing equipment

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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 effectively operated automatic chemical lean testing equipment to determine the fat content of carton meat, following workplace requirements.

The assessor must observe the individual operating the chemical lean testing equipment following workplace requirements for a minimum of two batches of 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 operating the automatic chemical lean testing equipment
- general principles of chemical lean to determine the fat content of meat
- start-up and monitoring procedures for chemical lean determination equipment
- the requirement for chemical lean testing equipment to be calibrated and verified
- action required if out-of-specification cartons are detected
- typical hazards encountered when operating chemical lean testing equipment, and how the associated 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 workplace, or an environment that accurately represents workplace conditions, at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - chemical lean testing equipment
 - carton meat for testing
- 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>.