



Australian Government

AMPA2011 Cut hocks

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to cut off front legs, back legs or dew claws manually and with the aid of mechanical cutters.

This unit is applicable to workers on a slaughter floor, knackery or wild game processing establishment who are required to cut hocks or dew claws.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

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. Cut hocks	1.1 Cut hock according to work instructions 1.2 Cut hock according to Quality Assurance (QA) requirements 1.3 Dispose of off-cuts in accordance with workplace requirements 1.4 Operate hock cutting equipment in accordance with workplace health and safety requirements and work instructions

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2015C Cut hocks.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>