



Australian Government

AMPA2017 Remove brisket wool

Release: 1

AMPA2017 Remove brisket wool

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to clear the brisket area either mechanically or manually.

This unit is applicable to slaughter floors and knackerries where brisket wool is removed manually.

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. Skin brisket	1.1 Clear brisket in accordance with workplace requirements 1.2 Clear brisket in accordance with workplace health and safety requirements 1.3 Clear brisket in accordance with hygiene and sanitation requirements

Element	Performance criteria
	1.4 Remove pelt cleanly without damage to the carcase 1.5 Remove brisket piece without contamination of carcase 1.6 Dispose of waste pelt in accordance with workplace requirements

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 MTMP2023C Remove brisket wool.

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for AMPA2017 Remove brisket wool

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Performance Evidence

The candidate must clear the brisket area mechanically and manually.

The candidate must:

- clear the brisket area in accordance with work instructions, hygiene and sanitation and workplace health and safety requirements
- remove pelt cleanly without damage to the carcase
- remove brisket piece without contamination of carcase
- maintain brisket rollers (where used)
- dispose of waste in accordance with workplace requirements
- keep work area clean and tidy
- apply relevant regulatory requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- the maintenance requirements for brisket rollers
- the workplace health and safety hazards associated with the brisket roller
- the purpose of the brisket roller
- the results of contamination and workplace requirements for reporting contamination
- the workplace requirements associated with clearing the brisket
- relevant regulatory requirements

Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at chain speed.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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