



Australian Government

AMPA2026 Operate whizzard knife

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 operate and maintain a whizzard knife.

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

Nil.

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. Operate whizzard knife	1.1 Use knife in accordance with workplace requirements 1.2 Operate knife in accordance with workplace health and safety requirements
2. Maintain whizzard knife	2.1 Maintain knife according to manufacturer's specifications 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 MTMP2032C Operate whizzard knife.

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 AMPA2026 Operate whizzard knife

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Performance Evidence

The candidate must operate and maintain a whizzard knife.

The candidate must:

- operate a whizzard knife competently and safely in accordance with the work instructions for one work station in a meat processing operation
- identify potential sources of contamination
- perform basic maintenance of the knife
- follow hygiene and sanitation procedures for the use of the knife at a particular work station
- follow workplace health and safety procedures for the use of the knife at a particular work station
- apply relevant regulatory requirements

Knowledge Evidence

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

- basic operating principles
- workplace health and safety requirements related to using the knife
- work instructions for a particular work station
- relevant regulatory requirements
- hygiene and sanitation requirements for a particular work station

Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at normal 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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