



Australian Government

AMPA2037 De-rind meat cuts

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 de-rind pork meat cuts using a mechanical aid.

This unit is applicable to workers in pork boning rooms, wholesalers or food service operations.

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 de-rinder	1.1 Operate machinery in accordance with workplace requirements and manufacturer's specifications 1.2 Operate machinery in accordance with workplace health and safety requirements 1.3 Maintain machinery in accordance with work instructions

Element	Performance criteria
	1.4 Monitor meat cuts for defects and contamination 1.5 Monitor output to ensure compliance with Quality Assurance (QA) 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 MTMP2044B De-rind meat cuts.

Links

Companion Volume implementation guides are found in VETNet -

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