



Australian Government

Assessment Requirements for AMPA2038 De-nude meat cuts

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must remove selvage or remove tendons from meat cuts using a mechanical aid.

The candidate must:

- operate the de-nuder to hygiene requirements
- operate de-nuder to QA requirements
- operate and maintain the de-nuder in accordance with work instructions and manufacturer specifications
- report equipment faults to supervisor either verbally or in writing in accordance with workplace procedures
- apply relevant regulatory requirements
- use communication skills relevant to work instructions

Knowledge Evidence

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

- operation of the de-nuder
- relevant regulatory requirements
- potential workplace health and safety risks
- potential sources of contamination

Assessment Conditions

Assessment must be conducted in an operating meat processing plant.

Competency must be demonstrated at the normal production speed and over a period of time.

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.

Links

Companion Volume implementation guides are found in VETNet -

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