



Australian Government

AMPA2038 De-nude meat cuts

Release: 1

AMPA2038 De-nude meat cuts

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to remove selvage or remove tendons from meat cuts using a mechanical aid.

This unit is applicable to workers who operate de-nuding machinery.

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-nuder	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 hygiene and sanitation requirements

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 MTMP2045B De-nude meat cuts.

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 AMPA2038 De-nude meat cuts

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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.

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