



Australian Government

AMPA2039 Operate rib puller

Release: 1

AMPA2039 Operate rib puller

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate a rib puller.

This unit is applicable to workers operating a rib puller in boning rooms and 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. Prepare rib puller for operation	1.1 Clean rib puller according to workplace requirements, where part of work instructions 1.2 Complete pre-operational checks according to workplace requirements 1.3 Undertake basic maintenance according to workplace requirements

Element	Performance criteria
2. Operate rib puller	2.1 Operate rib puller according to work instructions 2.2 Operate rib puller according to workplace health and safety 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 MTMP2046B Operate rib puller.

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 AMPA2039 Operate rib puller

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Performance Evidence

The candidate must operate a rib puller.

The candidate must:

- undertake pre-operational checks according to workplace requirements
- operate the rib puller in accordance with workplace health and safety requirements, Standard Operating Procedures (SOPs) and work instructions
- undertake routine maintenance according to workplace requirements
- clean rib puller in accordance with workplace requirements
- report equipment faults to supervisor either verbally or in writing in accordance with workplace requirements
- 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:

- cleaning and maintenance requirements of the rib puller
- work instructions for operating the rib puller
- relevant regulatory requirements
- potential sources of contamination and cross-contamination
- ways of minimising contamination

Assessment Conditions

Assessment must take place in an operating meat processing plant.

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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