



Australian Government

AMPA2039 Operate rib puller

Release: 1

AMP A2039 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>