



Australian Government

AMPA2040 Operate frenching machine

Release: 1

AMPA2040 Operate frenching machine

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate a frenching machine in a meat processing plant.

This unit is applicable to workers required to operate a frenching machine on, for example, racks of lamb.

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 frenching machinery	1.1 Perform start-up procedures 1.2 Select cuts for frenching according to workplace requirements 1.3 Operate frenching machine according to work instructions 1.4 Operate frenching machine according to workplace health and safety requirements

Element	Performance criteria
	1.5 Monitor own work to ensure cuts are to workplace specifications

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 MTMP2047B Operate frenching machine.

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 AMPA2040 Operate frenching machine

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Performance Evidence

The candidate must operate a frenching machine in a meat processing plant.

The candidate must:

- operate a frenching machine according to workplace requirements
- inspect product to ensure it meets specifications
- 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:

- relevant meat cut specifications
- relevant workplace health and safety requirements
- relevant work instructions
- relevant regulatory requirements

Assessment Conditions

Assessment must be conducted in an operating meat processing plant.

Competency must be demonstrated at the normal chain speed 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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