



**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<br>1.2 Select cuts for frenching according to workplace requirements<br>1.3 Operate frenching machine according to work instructions<br>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>