



Australian Government

AMPA2041 Operate cubing machine

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate a meat cubing machine.

This unit is applicable to workers operating a meat cubing machine 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. Cube meat	1.1 Perform start-up checks 1.2 Clean and maintain cubing machine according to workplace requirements 1.3 Operate machinery according to work instructions 1.4 Operate machinery according to workplace health and safety requirements

Element	Performance criteria
	1.5 Identify and report sources of contamination and cross-contamination according to workplace requirements 1.6 Minimise contamination and cross-contamination 1.7 Store and/or despatch cubed meat from the work area

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 MTMP2048B Operate cubing 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 AMPA2041 Operate cubing machine

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Performance Evidence

The candidate must operate a meat cubing machine.

The candidate must:

- perform pre-operational checks, maintenance and cleaning according to workplace requirements
- operate cubing operate cubing equipment according to the workplace requirements, workplace health and safety policies and procedures, Standard Operating Procedures (SOPs) and work instructions
- identify potential sources of contamination and cross-contamination
- identify workplace health and safety hazards when operating the machine
- 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:

- pre-operational checks, maintenance and cleaning
- ways of minimising contamination
- operating requirements in the work instructions
- relevant regulatory requirements

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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