



Australian Government

AMPA2041 Operate cubing machine

Release: 1

AMPA2041 Operate cubing machine

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>