



Australian Government

AMPA2044 Trim neck

Release: 1

AMPA2044 Trim neck

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to trim contamination from the neck of a carcase.

This unit is applicable to workers on a slaughter floor, knackery, boning room or game processing establishment, who are responsible for trimming the neck.

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

AMPX209 Sharpen Knives

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. Trim neck	1.1 Trim neck in accordance with workplace requirements 1.2 Trim neck in accordance with workplace health and safety requirements 1.3 Identify and report types of contamination where appropriate 1.4 Trim neck to remove blood clots, stains and areas of

Element	Performance criteria
	contamination from the carcase 1.5 Trim neck effectively with minimal meat removed from the neck 1.6 Trim neck to meet customer 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 MTMP2051C Trim neck.

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 AMPA2044 Trim neck

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Performance Evidence

The candidate must trim contamination from the neck of a carcase.

The candidate must:

- demonstrate safe and hygienic neck trimming
- trim neck to workplace requirements
- apply relevant regulatory requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- types of contamination to be trimmed
- workplace health and safety, hygiene and sanitation, and customer specifications related to trimming neck
- potential sources of contamination of product and how it is avoided
- relevant regulatory requirements

Assessment Conditions

Assessment must be conducted in a meat processing plant.

Competency must be demonstrated on the slaughter floor or in a boning room at the normal rate of production.

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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