



Australian Government

AMPA2044 Trim neck

Release: 1

AMP A2044 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>