



Australian Government

AMPA2067 Remove tenderloin

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 remove tenderloins from small stock.

This unit is applicable to workers removing fillets from small stock. This is usually done prior to the boning of small stock carcasses.

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. Remove tenderloins	1.1 Remove tenderloins according to the work instructions 1.2 Remove tenderloins in accordance with workplace health and safety requirements 1.3 Inspect tenderloins for defects and contamination 1.4 Trim tenderloins or downgrade to 'inedible' where required 1.5 Store tenderloins in tubs correctly, where part of the work

Element	Performance criteria
	instructions 1.6 Keep knives sharp

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 MTMP2068B Remove tenderloin.

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 AMPA2067 Remove tenderloin

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Performance Evidence

The candidate must remove tenderloins from small stock.

The candidate must:

- remove tenderloins according to the work instructions
- remove tenderloins in accordance with workplace health and safety requirements.
- identify defects and contamination
- take corrective actions if contamination occurs
- trim tenderloins or downgrade to 'inedible' where required
- store tenderloins in tubs correctly, where part of the work instructions.
- keep knives sharp
- use communication skills relevant to work instructions

Knowledge Evidence

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

- ways to minimise contamination and cross-contamination
- relevant regulatory requirements
- relevant work instructions and relevant workplace requirements
- potential defects and contamination
- sources of contamination and cross-contamination
- relevant cutting lines

Assessment Conditions

Assessment must be conducted in a registered processing plant.

Competency must be demonstrated at the normal chain speed over a period of time.

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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