



Australian Government

AMPA2068 Inspect meat for defects

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 routinely inspect meat cuts for defects, contamination and out-of-specification product prior to packing or further processing.

This unit is applicable to workers packing meat and offal in abattoirs, boning rooms, knackeries and wild game processing establishments as well as those unpacking and/or inspecting meat prior to further processing.

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. Inspect meat cuts for defects	1.1 Identify types of contamination to be detected including bone chips, fibre, grease, excreta, ingesta and bruising 1.2 Consistently detect and trim meat cuts with contamination defects or return them to the slicer for trimming 1.3 Promptly report consistent contamination problems to the

Element	Performance criteria
	supervisor
2. Identify meat that is outside specifications	2.1 Identify and trim out-of-specification meat or return to trimmer for re-working

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 MTMP2071C Inspect meat for defects.

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 AMPA2068 Inspect meat for defects

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Performance Evidence

The candidate must routinely inspect meat cuts for defects, contamination and out-of-specification product prior to packing or further processing.

The candidate must:

- trim product free of defects in accordance with workplace requirements (where laid down in the employee's work instructions)
- inspect cuts for defects to workplace requirements
- follow the dropped meat policy
- identify trim out-of-specification meat
- detect contamination including ingesta, excreta, rail dust, grease, bruising, bone chips and fibres
- deal with contaminated meat cuts promptly to ensure segregation from meat to be packaged or further processed
- communicate with trimmers and/or supervisors regarding defect problems as needed and accept feedback
- dispose of contaminated trimmings into inedible product tubs
- apply relevant regulatory requirements
- observe relevant workplace health and safety requirements

Knowledge Evidence

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

- nature and types of contaminants
- results of allowing contaminated meat to be packaged or further processed
- results of allowing out-of-specification cuts to be packaged or further processed
- workplace requirements for reporting consistent or repeated contamination of cuts or cuts out-of-specification
- relevant regulatory requirements
- relevant workplace health and safety requirements

Assessment Conditions

Assessment must occur in a registered processing plant or establishment.

Competency must be demonstrated at normal speed 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.

Links

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