



Australian Government

Assessment Requirements for AMPA2078 Inspect meat for defects in a packing room

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 3.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. The individual must routinely inspect meat cuts for defects, contamination and out-of-specification product prior to packing or further processing. The individual must demonstrate that he/she has:

- inspected cuts for defects to workplace health and safety requirements
- followed the dropped meat workplace policy
- identified out-of-specification meat
- detected contamination including ingesta, excreta, rail dust, grease, bruising, bone chips and fibres
- dealt with contaminated meat cuts promptly to ensure segregation from meat to be packaged or further processed
- communicated with trimmers and/or supervisors regarding defect problems
- disposed of contaminated trimmings into inedible product tubs
- applied regulatory requirements relevant to the identification, handling and disposal of contaminated product.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes 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
- regulatory requirements relevant to the identification, handling and disposal of contaminated product
- work health and safety requirements relevant to inspection of meat in a packing room.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a packing room in a registered processing plant or establishment operating at production speed
- resources, equipment and materials:
 - equipment and materials associated with inspecting meat for defects
- specifications:
 - access to workplace procedures and specifications for the inspection of meat for defects
 - access to current regulations relevant to identification, handling and disposal of contaminated product
- relationships
 - actual personnel to be involved in receiving product for trimming.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>