



Australian Government

AMPA2078 Inspect meat for defects in a packing room

Release: 1

AMPA2078 Inspect meat for defects in a packing room

Modification History

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

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.

This unit is applicable to workers packing meat and offal in abattoirs, boning rooms, knackerries and wild game processing establishments. This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

All work must be carried out to comply with workplace and hygiene requirements and Australian meat processing standards and regulations.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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 meat cuts with contamination defects or return them to the slicer for trimming 1.3 Promptly report consistent contamination problems to the supervisor
2. Identify meat that is	2.1 Identify out-of-specification meat or return to trimmer for

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
outside specifications	re-working 2.2 Dispose of contaminated trimmings according to workplace procedures

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Extract and comprehend information from workplace texts
Navigate the world of work	Apply workplace procedures relevant to own role
Interact with others	Report operational and safety information using required communication method
Get the work done	Address routine problems according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA2078 Inspect meat for defects in a packing room	Not applicable	New unit	No equivalent unit

Links

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

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

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

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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.

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