



Australian Government

AMPA2081 Drop tongue

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 the tongue from the head of an animal in accordance with specifications.

This unit is applicable to workers in an abattoir, knackery or wild game processing establishment.

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 tongue	1.1 Release tongue from the jawbone 1.2 Remove tongue in accordance with workplace requirements and customer specifications 1.3 Inspect tongue for defects and appropriate action taken 1.4 Place tongue in chute or stored for further processing

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 MTMP2092C Drop tongue.

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 AMPA2081 Drop tongue

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Performance Evidence

The candidate must remove the tongue from the head of an animal in accordance with specifications.

The candidate must:

- use appropriate knife skills to remove tongue
- work cleanly to avoid the risks of contamination of the head meat
- use appropriate sterilisation techniques prior to, and during, the removal of tongue
- follow workplace health and safety requirements to remove tongue
- apply relevant workplace health and safety and regulatory requirements

Knowledge Evidence

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

- relevant anatomy of tongue
- work instructions for dropping tongue
- customer specifications and workplace requirements for tongue
- relevant workplace health and safety and regulatory requirements
- possible sources of contamination and measures used to avoid it

Assessment Conditions

Assessment must be conducted on a slaughter floor.

Competency must be demonstrated at the normal rate 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.

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