



**Australian Government**

# **Assessment Requirements for AMPA2082 Wash head**

**Release: 1**

## Assessment Requirements for AMPA2082 Wash head

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Performance Evidence

The candidate must wash a head by flushing and hosing after removal from the carcass.

The candidate must:

- work cleanly to avoid the risks of contamination of head meat
- identify types of visible contamination on heads
- flush head and all head cavities to workplace health and safety requirements
- sterilise equipment to workplace requirements
- place head on the rail or hook in the same sequence as the carcass on the chain, ensuring that heads do not touch
- apply relevant regulatory requirements

### Knowledge Evidence

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

- hygiene and sanitation requirements related to washing head
- workplace health and safety requirements related to washing head
- purpose of washing head
- workplace requirements related to head washing
- relevant regulatory requirements

### Assessment Conditions

Assessment must be conducted in an operating meat processing plant.

Competency must be demonstrated under normal production conditions.

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**

Companion Volume implementation guides are found in VETNet -

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