



Australian Government

AMPA2082 Wash head

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 wash a head by flushing and hosing after removal from the carcase.

This unit is applicable to workers on slaughter floors and in wild game processing establishments.

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

Nil.

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. Identify contamination	1.1 Identify sources and causes of head meat contamination 1.2 Remove contamination and/or report to workplace requirements
2. Wash head	2.1 Flush head and all head cavities to workplace health and safety requirements

Element	Performance criteria
	2.2 Sterilise equipment to workplace requirements 2.3 Place head on the rail or hook in the same sequence as the carcass on the chain, ensuring that heads do not touch

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 MTMP2093C Wash head.

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 AMPA2082 Wash head

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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.

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