



Australian Government

AMPA2083 Bone 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 remove recoverable meat from a head (including but not limited to cheek meat).

This unit is applicable to workers recovering head meat in excess of exterior cheek meat. This work usually (but not always) involves removing meat from the outside of the upper and lower jaws and inside the lower jaw, jaw sockets and atlanta bone area.

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. Identify steps in head dressing	1.1 Identify and explain steps in head dressing to workplace requirements and customer specifications 1.2 Identify sources of potential contamination 1.3 Identify types of head meat for recovery according to

Element	Performance criteria
	workplace requirements 1.4 Identify and explain specific hygiene and sanitation requirements for work instructions
2. Bone head	2.1 Clean and sterilise equipment to workplace requirements 2.2 Identify and follow workplace health and safety requirements 2.3 Bone head according to workplace requirements 2.4 Bone head to maximise yield

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 MTMP2094C Bone 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 AMPA2083 Bone head

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Performance Evidence

The candidate must remove recoverable meat from a head (including but not limited to cheek meat).

The candidate must:

- identify types of head meat for recovery according to workplace requirements
- follow steps in head dressing to workplace requirements and customer specifications
- follow specific hygiene and sanitation requirements
- clean and sterilise equipment to workplace requirements
- follow workplace health and safety requirements
- bone head according to workplace requirements
- bone head to maximise yield
- identify sources of potential contamination
- work cleanly to avoid the risks of contamination of the head meat
- apply relevant regulatory requirements

Knowledge Evidence

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

- importance of maximising yield
- relevant regulatory requirements
- relevant anatomy of head
- sources of potential contamination and cross-contamination
- head meat to be boned

Assessment Conditions

Assessment of skills must occur in an operating meat processing plant.

Competency must be demonstrated under normal production conditions and at normal speed of production over a period of time.

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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