



Australian Government

AMPA2084 Remove cheek meat

Release: 1

AMPA2084 Remove cheek meat

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to remove the cheek meat from a head cleanly and safely.

This unit is applicable to workers removing cheek meat either on a slaughter floor or in a head room.

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 cheek meat	1.1 Remove cheek meat in accordance with workplace requirements 1.2 Identify and meet workplace health and safety requirements 1.3 Forward edible cheek meat for further processing in accordance with workplace requirements

Element	Performance criteria
	1.4 Place trimmings or defects in inedible bins or chutes in accordance with workplace requirements

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 MTMP2095C Remove cheek meat.

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 AMPA2084 Remove cheek meat

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Performance Evidence

The candidate must remove the cheek meat from a head cleanly and safely.

The candidate must:

- identify heads that have been passed for human consumption, condemned or downgraded to pet food
- identify defects and contamination and take action according to workplace requirements
- remove cheek meat in accordance with workplace requirements
- forward edible cheek meat for further processing in accordance with workplace requirements
- place trimmings or defects in inedible bins or chutes in accordance with workplace requirements
- follow workplace health and safety requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- potential sources of contamination of cheek meat
- workplace health and safety, and hygiene and sanitation requirements related to removal of cheek meat
- recoverable meat from head
- relevant regulatory requirements
- defects and contamination

Assessment Conditions

Assessment must be conducted in an operational slaughtering establishment.

Competency must be demonstrated at the normal speed of the chain.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration of competency for the assessor

- workplace referee or third party report of performance over time

Assessors must satisfy the current standards for RTOs.

Links

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