



Australian Government

AMPA2085 Bar head and remove cheek meat

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 bar heads and remove cheek meat.

This unit is applicable to workers recovering cheek meat on slaughter floors 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. Bar heads	1.1 Identify steps involved in barring heads and removing cheek meat 1.2 Bar head according to workplace requirements 1.3 Identify and meet workplace health and safety requirements 1.4 Identify sources of contamination and cross-contamination
2. Remove cheek meat	2.1 Remove cheek meat according to workplace requirements.

Element	Performance criteria
	2.2 Remove cheek meat in accordance with workplace health and safety requirements 2.3 Identify types and sources of contamination and cross-contamination 2.4 Forward edible cheek meat for further processing in accordance with workplace requirements 2.5 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 MTMP2096C Bar head and 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 AMPA2085 Bar head and remove cheek meat

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Performance Evidence

The candidate must bar heads and remove cheek meat.

The candidate must:

- bar head according to workplace, health and safety, and hygiene and sanitation requirements
- 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
- use communication skills relevant to work instructions

Knowledge Evidence

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

- hygiene and workplace health and safety requirements
- sources of contamination and cross-contamination
- steps involved in barring heads and removing cheek meat
- uses of cheek meats

Assessment Conditions

Assessment must be conducted in an operating slaughtering establishment.

Competency must be demonstrated at a rate that is the same as the speed 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.

Links

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