



Australian Government

AMPA2086 Process thick skirts

Release: 1

AMPA2086 Process thick skirts

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to process thick skirts.

This unit is applicable to workers processing thick skirts on the slaughter floor or in an offal 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. Process thick skirts	1.1 Identify steps involved in processing thick skirts 1.2 Identify defects in thick skirts including disease and incorrect cutting lines 1.3 Process thick skirts to workplace health and safety, hygiene and sanitation requirements 1.4 Trim thick skirts according to workplace requirements.

Element	Performance criteria
	1.5 Place trim in appropriate bin or chute 1.6 Identify and report sources of contamination and cross-contamination, or rectify according to workplace documents

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 MTMP2102C Process thick skirts.

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 AMPA2086 Process thick skirts

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Performance Evidence

The candidate must process thick skirts.

The candidate must:

- explain the steps involved in processing thick skirts
- identify and report defects in cutting lines in accordance with workplace requirements
- process thick skirts to workplace requirements
- trim thick skirts according to workplace requirements
- place trim in appropriate bin or chute in accordance with workplace 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:

- steps involved in processing thick skirts
- possible defects in thick skirts
- hygiene and sanitation requirements for processing thick skirts
- workplace health and safety requirements for processing thick skirts
- relevant regulatory requirements
- sources of contamination and cross-contamination

Assessment Conditions

Assessment must be conducted in a meat processing plant.

Competency must be demonstrated at the normal pace of processing 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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