



Australian Government

AMPA2134 Chill or ice hides

Release: 1

AMPA2134 Chill or ice hides

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to chill or ice hides coming from a slaughter floor or game processing establishment.

This unit is applicable to workers at abattoirs, knackeries or game processing establishments required to chill hides prior to despatch for tanning.

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. Chill hides	1.1 Chill hides according to work instructions 1.2 Inspect hides for contamination, where required 1.3 Perform chilling safely according to workplace and health and safety requirements 1.4 Store chilled hides to workplace and/or customer requirements

Element	Performance criteria
	1.5 Monitor waste water disposal to ensure workplace environment requirements are met

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 MTMP2157B Chill, ice hides

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>