



Australian Government

AMPA3012 Make first leg opening cuts

Release: 1

AMPA3012 Make first leg opening cuts

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform first leg opening cuts and to remove udders, pizzles and testicles of cattle, buffalo, deer, camels and horses.

This unit is applicable to workers in abattoirs and knackeries.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

AMPA3010 Overview legging operation

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. Make first leg cuts	1.1 Remove strip of hide along the hock of the first leg in accordance with work instructions. 1.2 Open hide down the inside of the first leg with minimum

Element	Performance criteria
	contamination in accordance with work instructions. 1.3 Maintain compliance with workplace health and safety requirements for the legging area. 1.4 Completely remove udders from lactating females leaving supramammary lymph nodes in accordance with work instructions. 1.5 Remove pizzles and testicles in males in accordance with work instructions. 1.6 Wash hands and sterilise knives before and after trimming. 1.7 Trim milk spillage or any other contamination and dispose of waste in accordance with work instructions.

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 MTMP3012C Make first leg opening cuts.

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 AMPA3012 Make first leg opening cuts

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Performance Evidence

The candidate must perform first leg opening cuts and to remove udders, pizzles and testicles of cattle, buffalo, deer, camels or horses.

The candidate must:

- cut the leg so that all cuts through the hide are directed outwards (spear cut)
- complete first leg opening cuts in accordance with work instructions
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant regulatory and workplace requirements

Knowledge Evidence

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

- methods used to achieve a hide with good shape and consistency
- equipment sterilisation requirements
- consequences of cutting the hide muscle structure and surfaces
- relevant workplace health and safety requirements
- sources of contamination and cross-contamination
- relevant anatomy of the species processed

Assessment Conditions

Assessment must be conducted on a slaughter floor or processing floor of a registered meat processing enterprise.

Competency must be demonstrated at normal chain speed.

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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