



Australian Government

AMPA3020 Bone neck

Release: 1

AMP A3020 Bone neck

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to bone a neck. This task is usually, but not necessarily, performed on the slaughter floor.

This unit is applicable to workers boning necks on a slaughter floor or in a boning room, smallgoods plant or retail butchery premises.

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

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. Bone neck	1.1 Identify neck meat to be boned. 1.2 Identify and trim defects and contaminants in accordance with work instructions. 1.3 Bone neck in accordance with work instructions.

Element	Performance criteria
	1.4 Bone neck to maximise yield. 1.5 Identify and comply with workplace health and safety 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 MTMP3015A Bone neck.

Links

Companion Volume implementation guides are found in VETNet -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>