



Australian Government

AMPA3023 Explain opening cuts

Release: 2

AMPA3023 Explain opening cuts

Modification History

Release	TP Version	Comment
2	AMP v2.1	New release to correct prerequisite requirements
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to explain the opening cut process, and to identify sources of contamination and the risks to hides, pelts and product.

This unit is applicable to workers making opening cuts in hides or pelts abattoirs, knackery or game processing establishments.

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. Explain opening cuts	1.1 Identify steps involved in opening carcase hide or pelt in accordance with work instructions.

Element	Performance criteria
	1.2 Identify sources of contamination and cross-contamination in accordance with hygiene and sanitation policies. 1.3 Identify hygiene and sanitation requirements. 1.4 Explain purpose of spear cuts. 1.5 Identify and explain quality implications of defective opening cuts for product and hide or pelt 1.6 Identify and explain workplace health and safety requirements associated with opening hides or pelts.

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 MTMP3021C Explain 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 AMPA3023 Explain opening cuts

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Performance Evidence

The candidate must explain the opening cut process, and identify sources of contamination and the risks to hides, pelts and product.

The candidate must:

- clearly explain the steps, processes and equipment associated with opening cuts
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace requirements

Knowledge Evidence

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

- equipment sterilisation requirements
- economic impact for the enterprise of nicked, soiled or damaged hides or pelts and scored meat
- hygiene, sanitation and workplace health and safety requirements
- possible sources of contamination and cross-contamination during opening cut process
- relevant work instructions
- process of opening hide prior to removal
- use of spear cuts in opening cuts
- relevant workplace requirements
- implications of poor opening cuts on product or hide quality
- regulatory or importing country requirements

Assessment Conditions

Competency must be demonstrated under normal production conditions and at the normal speed of production.

Competency must be assessed in an operating processing plant.

As a minimum, three different forms of assessment must be used.

Assessors must satisfy the current standards for RTOs.

Links

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