



Australian Government

AMPA3025 Perform brisket cuts

Release: 1

AMPA3025 Perform brisket cuts

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform the opening cuts for the brisket area of a carcase.

This unit is applicable to workers opening a hide or pelt in the brisket area.

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

AMPA3023 Explain opening cuts

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. Open the hide or pelt	1.1 Open hide or pelt in accordance with workplace requirements. 1.2 Open hide or pelt in accordance with workplace health and safety requirements.

Element	Performance criteria
2. Clear the hide or pelt	2.1 Where required, clear hide or pelt from around both forelegs in accordance with workplace requirements. 2.2 Clear hide or pelt from brisket area following workplace health and safety requirements to avoid the risks of damage and contamination to the carcase.

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 MTMP3023C Perform brisket 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 AMPA3025 Perform brisket cuts

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Performance Evidence

The candidate must perform the opening cuts for the brisket area of a carcase.

The candidate must:

- open and clear the hide or pelt in brisket area in accordance with work instruction
- use correct cutting lines
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety and regulatory requirements

Knowledge Evidence

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

- general economic impact of nicked, soiled or damaged hide or pelt and scored meat
- relevant work instructions for opening and clearing the brisket area
- relevant workplace health and safety and regulatory requirements
- general anatomy of carcase relevant to the task

Assessment Conditions

Assessment must occur in a registered meat processing plant or facility.

Competency must be demonstrated in an operating meat processing plant or facility at normal production 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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