



Australian Government

Assessment Requirements for AMPA3027

Perform rosette cuts

Release: 2

Assessment Requirements for AMPA3027 Perform rosette cuts

Modification History

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

Performance Evidence

The candidate must open and clear the hides or pelts from the neck and shoulders.

The candidate must:

- make rosette cuts cleanly, safely and hygienically according to work instructions
- demonstrate effective knife skills
- identify contamination and take corrective action in accordance with workplace requirements
- 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:

- hygiene and sanitation requirements
- relevant work instructions, including those relating to knives
- impact of damaged or contaminated hides, pelt or meat on the product quality and the implications for the business
- relevant workplace health and safety and regulatory requirements
- sources of contamination and cross-contamination
- 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.

Links

Companion Volume implementation guides are found in VETNet -

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