



Australian Government

AMPA3027 Perform rosette cuts

Release: 2

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

Application

This unit describes the skills and knowledge required to open and clear the hides or pelts from the neck and shoulders.

This unit is applicable to workers performing rosette opening cuts.

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

AMPA3023 Explain opening cuts

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. Open the hides or pelts	1.1 Open hides or pelts around the shoulders

Element	Performance criteria
	1.2 Open hides or pelts in accordance with workplace instructions 1.3 Open hides or pelts in accordance with workplace health and safety requirements
2. Clear the hides or pelts	2.1 Clear hides or pelts from both sides of neck and deep into the neck and shoulders, clearing the brisket in accordance with workplace requirements 2.2 Clear hides or pelts from shoulder area in accordance with workplace health and safety requirements 2.3 Clear hides or pelts without damaging the carcase, 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 MTMP3025C Perform rosette 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 AMPA3027 Perform rosette cuts

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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.

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