



Australian Government

AMPA3044 Operate air knife

Release: 1

AMPA3044 Operate air knife

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate an air knife.

This unit is applicable to workers using an air knife in a range of jobs in abattoirs, knackeries and 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

Nil.

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. Operate air knife	1.1 Use air knife in accordance with workplace requirements 1.2 Operate air knife in accordance with workplace health and safety requirements 1.3 Perform basic maintenance of the knife

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 MTMP3043B Operate air knife.

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 AMPA3044 Operate air knife

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Performance Evidence

The candidate must operate an air knife.

The candidate must:

- use an air knife competently and safely in accordance with the work instructions for one work station in a meat processing operation
- perform basic maintenance of the knife
- report equipment faults to supervisor in accordance with workplace requirements
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply the hygiene and sanitation requirements for that work station

Knowledge Evidence

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

- basic operating principles of the air knife
- hygiene and sanitation requirements for that work station
- work instructions for a particular work station
- relevant regulatory requirements
- potential sources of contamination and ways of minimising them

Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at the normal chain 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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