



Australian Government

AMPA3046 Undertake retain rail operations

Release: 1

AMPA3046 Undertake retain rail operations

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform retain rail operations to remove contamination, pathology and dressing defects identified by inspection staff.

This unit is applicable to workers on a slaughter floor or in a game processing plant.

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. Trim carcase on retain rail	1.1 Identify and explain retain rail procedure 1.2 Identify defects that need trimming under a meat inspector's supervision 1.3 Trim defects in accordance with work instructions and meat

Element	Performance criteria
	inspector's direction 1.4 Trim defects in accordance with hygiene and sanitation requirements. 1.5 Trim defects in accordance with workplace health and safety requirements 1.6 Satisfy inspectors' requests and maximise yield when defects are trimmed 1.7 Dispose of trimmings in accordance with workplace requirements

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 MTMP3045B Undertake retain rail.

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 AMPA3046 Undertake retain rail operations

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Performance Evidence

The candidate must perform retain rail operations to remove contamination, pathology and dressing defects identified by inspection staff.

The candidate must:

- trim defects on carcasses (on retain rail) in accordance with meat inspector's or Quality Assurance (QA) officer's direction and work instructions
- demonstrate trim which meets regulatory requirements and maintains yield
- dispose of trim in accordance with work instructions
- communicate appropriately with meat inspectors and other relevant workplace personnel
- apply relevant regulatory requirements
- provide and accept feedback in order to improve performance from colleagues and meat inspectors

Knowledge Evidence

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

- potential sources of contamination or cross-contamination
- retain rail procedures
- relevant regulatory requirements
- types of defects which result in carcasses being retained.
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Assessment Conditions

Assessment must be undertaken in an operating abattoir or game processing plant.

Competency must be demonstrated when the chain is working at the normal rate of production.

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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