



**Australian Government**

# **AMPA3049 Slice and trim leg - small stock**

**Release: 1**

## AMPA3049 Slice and trim leg - small stock

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Application

This unit describes the skills and knowledge required to slice and trim relevant cuts of meat from small stock legs, including sheep, pigs, goats, game animals such as kangaroos, wallabies and other small stock processed for human consumption or pet meat.

This unit is applicable to workers in boning rooms, food service operations, smallgoods plants, wholesale and retail operations.

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. Identify specifications for cuts       | 1.1 Determine specifications for cuts using cut descriptions according to regulatory requirements, customer specifications and workplace requirements |

| Element                             | Performance criteria                                                                                                                                                                                                                                                                                                          |
|-------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2. Slice and trim primary meat cuts | 2.1 Slice primary meat cuts into finished meat cuts according to specifications and work instructions<br>2.2 Meet workplace health and safety requirements including the safe and effective use of knives and safe manual handling techniques<br>2.3 Follow dropped meat procedures in accordance with workplace requirements |
| 3. Identify and remove defects      | 3.1 Identify, remove and report defects according to government regulations and workplace standards<br>3.2 Report persistent defects to supervisor in accordance with work instructions                                                                                                                                       |

## 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 MTMP3054C Slice and trim leg – small stock.

## 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 AMPA3049 Slice and trim leg - small stock

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## Performance Evidence

The candidate must slice and trim relevant cuts of meat from small stock legs, such as from sheep, pigs, goats, game animals such as kangaroos, wallabies and other small stock processed for human consumption or pet meat.

The candidate must:

- slice and trim the legs according to specifications and work instructions
- check the accuracy of cutting lines
- identify contamination and take corrective action
- identify contamination or abnormalities and handle according to workplace and regulatory requirements
- identify finished cuts
- comply with workplace health and safety requirements
- apply relevant communication skills when reporting to supervisors and interacting with team members

## Knowledge Evidence

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

- primal or sub primal cutting lines as they relate to workplace specifications and regulatory requirements
- basic anatomy of small stock relevant to cutting lines
- how yield is calculated and why it is important
- regulatory requirements as they relate to carcass cutting lines
- relevant specifications for meat cuts sliced and trimmed from legs

## Assessment Conditions

Assessment must be conducted in an operating and registered meat processing plant or premises.

Competency must be demonstrated at the normal rate of production for that plant.

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**

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