



Australian Government

AMPA3050 Bone large stock carcass - forequarter

Release: 2

AMPA3050 Bone large stock carcass - forequarter

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Application

This unit describes the skills and knowledge required to remove primal cuts from the forequarter of large stock carcasses, including beef, horse, and buffalo.

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 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>

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1. Identify specifications for cuts	1.1 Determine specifications for forequarter cuts using cut descriptions according to regulatory requirements, customer specifications and workplace requirements
2. Remove primal cuts from forequarter of carcass	2.1 Remove primal cuts from the forequarter according to and specifications 2.2 Cut primal lines in compliance with regulatory requirements 2.3 Deal with meat safety and quality hazards according to workplace procedures 2.4 Remove primal cuts from carcass according to workplace health and safety requirements including safe manual handling techniques and safe effective use of a knife 2.5 Cut primals from a carcass using a technique that maximises yield
3. Identify, remove and trim defects	3.1 Identify and deal with defects and contamination according to workplace requirements 3.2 Report persistent defects in carcasses to a supervisor in accordance with work instructions

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.	

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status

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AMPA3050 Bone large stock carcass - forequarter Release 2	AMPA3050 Bone large stock carcass - forequarter Release 1	Minor wording change made to PC 2.1	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA3050 Bone large stock carcass - forequarter

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Performance Evidence

The candidate must remove primal cuts from the forequarter of large stock carcasses, such as beef, horse, buffalo

The candidate must:

- demonstrate the procedure for boning large stock carcass forequarter primal cuts in accordance with workplace requirements
- bone product in safe and hygienic manner
- identify primals containing contamination or abnormalities and handle according to workplace and regulatory requirements
- maintain the accuracy of cutting lines
- use equipment correctly
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs) when reporting to supervisor or interacting with team members.
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Knowledge Evidence

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

- personal hygiene, dropped meat and workplace health and safety procedures
- primal cutting lines as they relate to the structure of the large stock carcass
- regulatory, workplace and meat safety procedures and specifications
- boning procedure for cuts that is required to maximise yield for a given carcass
- procedure for removal of all forequarter primals to desired specifications
- carcass defects and the corrective action to be taken.

Assessment Conditions

Assessment must be conducted in a registered, operating 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.

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