



Australian Government

AMPA3051 Bone large stock carcass - hindquarter

Release: 2

AMPA3051 Bone large stock carcase - hindquarter

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 hindquarter 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 Identify specifications for hindquarter cuts, including those from the silverside, rumps and flanks, using cut descriptions according to regulatory requirements, customer and workplace requirements
2. Remove primal cuts from hindquarter of carcase	2.1 Remove primal cuts from the hindquarter according to specifications 2.2 Bone product in accordance with workplace health and safety requirements including the use of safe manual handling techniques and the safe and effective use of a knife 2.3 Cut primal lines in compliance with regulatory requirements 2.4 Deal with meat safety and quality hazards according to work instruction procedures 2.5 Cut primals to maximise yield
3. Identify and remove defects	3.1 Trim and deal with defects and contamination according to workplace requirements 3.2 Report persistent defects to supervisors 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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AMPA3051 Bone large stock carcase - hindquarter Release 2	AMPA3051 Bone large stock carcase - hindquarter 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 AMPA3051 Bone large stock carcase - hindquarter

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Performance Evidence

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

The candidate must:

- demonstrate procedure for boning a hindquarter into a broad range of primal cuts from the rump, silverside and flank of large stock in accordance with workplace requirements
- check and correct the accuracy of cutting lines
- use equipment safely and hygienically
- identify primals containing contamination or abnormalities and handle according to workplace and regulatory requirements
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs) when reporting to supervisors and interacting with team members.

Knowledge Evidence

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

- structure of the carcase as it relates to cutting lines
- personal hygiene and dropped meat procedures
- primal cutting lines as they relate to the structure of the carcase
- primal specifications
- procedure for cuts required to maximise yield for a given carcase
- procedure for the removal of all primals to desired specifications
- relevant workplace health and safety requirements.

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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