



Australian Government

AMPA3051 Bone large stock carcass - hindquarter

Release: 2

AMPA3051 Bone large stock carcass - 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>