



Australian Government

AMPA3052 Slice and trim large stock forequarter

Release: 1

AMPA3052 Slice and trim large stock forequarter

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to slice and trim forequarter cuts from large carcasses to specification.

This unit is applicable to workers in boning rooms, food services, smallgoods plants, wholesale and retail operations. The unit may be used for a variety of species.

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 and workplace requirements
2. Slice and trim	2.1 Slice primary meat cuts into finished meat cuts according to

Element	Performance criteria
forequarter primary meat cuts into finished meat cuts	specifications and work instructions 2.2 Slice primary meat cuts in accordance with workplace health and safety requirements including safe knife and manual handling techniques 2.3 Report persistent defects to supervisor in accordance with work instructions
3. Follow dropped meat procedures	3.1 Follow dropped meat procedures according to workplace requirements
4. Identify and remove defects	4.1 Identify, remove and report defects according to government regulations and workplace standards

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 MTMP3057C Slice and trim large stock forequarter

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 AMPA3052 Slice and trim large stock forequarter

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Performance Evidence

The candidate must slice and trim forequarter cuts from large carcasses to specification.

The candidate must:

- slice and trim all forequarter primals prepared at the workplace according to work instructions including those from the chuck, brisket, blade, spencer roll and chuck tender
- report defects according to work instructions promptly, accurately and clearly
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs) when reporting to supervisors and interacting with team members
- follow dropped meat procedures according to workplace requirements.

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
- carcass anatomy of species as it relates to cutting lines
- how yield is calculated and why it is important
- personal hygiene and sanitation, and dropped meat procedures
- nature of defects that can occur on forequarters and the corrective action required for each
- workplace health and safety requirements for slicing
- product slicing and trimming requirements as identified in customer and workplace specifications.

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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