



**Australian Government**

# **AMPA3066 Slice small stock carcase - middle**

**Release: 1**

## AMPA3066 Slice small stock carcase - middle

### 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 the middle (trunk) of a small stock carcase.

This unit is applicable to workers in boning rooms, food services, pet food, 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 are determined using cut descriptions according to regulatory requirements, customer specifications and workplace requirements |
| 2. Slice and trim primary                 | 2.1 Slice primary meat cuts into finished meat cuts according to                                                                                            |

| Element                        | Performance criteria                                                                                                                                                                                                                                                                                                                                                                                                |
|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| meat cuts                      | specifications and work instructions<br>2.2 Slice primary meat cuts into finished meat cuts following workplace health and safety requirements including safe manual handling techniques and the safe and effective use of knives<br>2.3 Follow dropped meat procedures in accordance with workplace requirements<br>2.4 Take corrective action to ensure out-of-specification product is not forwarded for packing |
| 3. Identify and remove defects | 3.1 Identify, remove and report defects reported 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 MTMP3065B Slice small stock carcase – middle

## 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 AMPA3066 Slice small stock carcase - middle

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### Performance Evidence

The candidate must slice and trim relevant cuts of meat from the middle (trunk) of a small stock carcase.

The candidate must:

- check and adjust the accuracy of small stock cutting lines
- identify primal cuts
- slice primary meat cuts into finished meat cuts following the work instruction and at production speed
- identify out-of-specification product
- apply relevant regulatory requirements
- report defects accurately, promptly and in accordance with work instructions
- apply relevant 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:

- primal or sub primal cutting lines as they relate to workplace specifications and regulatory requirements
- basic anatomy relevant to cutting lines
- how yield is calculated and why it is important
- causes of defects and out-of-specification product
- workplace health and safety requirements
- relevant regulatory 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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