



Australian Government

AMPA3067 Bone carcass using mechanical aids (large stock)

Release: 1

AMPA3067 Bone carcass using mechanical aids (large stock)

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to remove all the primal cuts from a large stock carcass including those from beef, horse and buffalo while utilising mechanical aids.

This unit is applicable to workers in boning rooms, food service operations, smallgoods plants, wholesale and retail operations where a mechanical assisted boning system is utilised.

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 Identify specifications for cuts including those from the hindquarter and forequarter using cut descriptions according to regulatory standards, customer and workplace requirements

Element	Performance criteria
2. Remove primal cuts from the carcass	2.1 Remove primal cuts from carcass including those from the hindquarter and forequarter according to work instructions and specifications 2.2 Bone product in accordance with workplace health and safety requirements including those associated with the activation and use of mechanical aids, 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 instructions and workplace procedures 2.5 Cut primals to maximise yield 2.6 Follow workplace requirements for the activation and use of mechanical aids
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

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 MTMP3066B Bone carcass using mechanical aids (large stock)

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 AMPA3067 Bone carcass using mechanical aids (large stock)

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Performance Evidence

The candidate must remove all the primal cuts from a large stock carcass such as from beef, horse and buffalo while utilising mechanical aids.

The candidate must:

- confirm specifications including customer and workplace requirements
- demonstrate correct equipment set up, handling and basic maintenance requirements, where part of work instructions
- bone a carcass into a broad range of primal cuts from the forequarter and hindquarter in accordance with workplace requirements
- use mechanical aids in the boning process in accordance with workplace requirements
- identify contamination and handle according to workplace requirements
- check and correct the accuracy of cutting lines
- comply with workplace health and safety requirements
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- structure of the carcass as it relates to cutting lines
- personal hygiene and dropped meat procedures
- primal cutting lines as they relate to the structure of the carcass
- primal specifications
- procedure for cuts required to maximise yield for a given carcass
- work instruction for the removal of all primals to desired 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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