



**Australian Government**

# **AMPCRP212 Trim neck**

## AMPCRP212 Trim neck

### Modification History

| Release | Comments                                                                                                                                                          |
|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2       | This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text. |
| 1       | This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.                                                        |

### Application

This unit describes the skills and knowledge required to trim the neck of carcasses, manually or mechanically, to remove contamination and to meet customer requirements.

This unit applies to individuals who work under general supervision in a meat processing premises, who are responsible for trimming the neck.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

### Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

### Pre-requisite unit(s)

AMPWHS201 Sharpen and handle knives safely

### Competency field(s)

N/A

### Unit sector(s)

Carcase Processing (CRP)

## 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. Prepare to trim neck of carcase           | 1.1 Identify work instruction and customer specifications for trimming neck<br>1.2 Identify workplace health and safety requirements for task, including personal protective equipment<br>1.3 Prepare equipment for trimming neck following work instructions, where required<br>1.4 Identify types of contamination commonly found on neck                                                   |
| 2. Remove contamination from neck of carcase | 2.1 Trim neck following workplace requirements and workplace health and safety requirements<br>2.2 Identify and report contamination as required<br>2.3 Trim neck to remove contamination from the carcase<br>2.4 Trim neck effectively with minimal meat removed from the neck<br>2.5 Trim neck to meet customer specifications<br>2.6 Dispose of trimmings following workplace requirements |

## 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                                                                                                         |
|--------------------|---------------------------------------------------------------------------------------------------------------------|
| Reading            | <ul style="list-style-type: none"> <li>Interpret key elements of workplace instructions</li> </ul>                  |
| Oral communication | <ul style="list-style-type: none"> <li>Report contamination to supervisor clearly and in a timely manner</li> </ul> |

## Range of conditions

*This section specifies different work environments and conditions in which the task may be performed.*

*This unit must be delivered in one of the following registered meat processing work environments.*

|                                 |                                                                                                                                                                                                                                 |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Micro meat processing premises  | <ul style="list-style-type: none"> <li>operating fewer than four days a week with a small throughput for one or more, small or large, species, or</li> <li>employing fewer than four workers on the processing floor</li> </ul> |
| Larger meat processing premises | <ul style="list-style-type: none"> <li>operating more than four days a week with a throughput for one or more, small or large, species, or</li> <li>employing more than four workers on the processing floor</li> </ul>         |

## Unit Mapping Information

| Current Code and Title | Previous Code and Title | Comments                                                                                                                                                                                                                                                                                                                  | Equivalence |
|------------------------|-------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| AMPCRP212 Trim neck    | AMPA2044 Trim neck      | Unit code updated<br><br>Unit sector code added<br><br>Unit application updated<br><br>Pre-requisite updated<br><br>Performance Criteria clarified<br><br>Foundation Skills added<br><br>Range of Conditions added<br><br>Assessment Requirements re-worded for clarity<br><br>Mandatory workplace requirements clarified | Equivalent  |

## Assessment Requirements for AMPCRP212 Trim neck

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### Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has trimmed the neck of carcasses to meet workplace requirements, in a micro or larger meat processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

#### Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

### Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace requirements for trimming neck
- hygiene and sanitation requirements for trimming neck
- types of contamination that need to be trimmed
- potential contamination that can occur during processing, and how it is avoided
- how trimmings are disposed of
- workplace health and safety requirements related to neck trimming
- different customer specifications that may be required for neck trimming.

## Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
  - *skills must be demonstrated in a meat processing workplace at workplace production speed*
- resources, equipment and materials:
  - *personal protective equipment*
  - *carcase necks for trimming*
- specifications:
  - *task-related documents*
- personnel:
  - *access to workplace supervisor or mentor.*

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

### Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

## Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.