



Australian Government

AMPCRP213 Trim forequarter to specification

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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 forequarter of the carcass to specification, such as the AUS-MEAT hot carcass trim.

This unit applies to individuals who work under general supervision in meat processing premises.

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)

Carcass 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 forequarter of carcase	1.1 Identify work instruction and/or specification for trimming forequarters 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for task 1.4 Identify contamination commonly found on forequarter
2. Trim forequarter of carcase	2.1 Trim forequarter following scanning lines, work instructions and workplace health and safety requirements 2.2 Dispose of trimmings following workplace requirements 2.3 Report location of any contamination to supervisor 2.4 Follow hygiene and sanitation requirements for trimming

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	Interpret key elements of workplace instructions
Oral communication	- Report contamination to supervisor clearly and in a timely manner - Ask questions to clarify instructions

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	operating fewer than four days a week with a small throughput for one or more, small or large, species, or
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	employing fewer than four workers on the processing floor
Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPCRP213 Trim forequarter to specification	AMPA2045 Trim forequarter to specification	Unit code updated Unit sector added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPCRP213 Trim forequarter to specification

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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 forequarters to specification, following 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 forequarters
- specification for trimming forequarter, such as the AUS-MEAT hot carcass trim
- steps involved in trimming to work instruction
- hygiene and sanitation requirements for trimming forequarter
- potential contamination that can occur during trimming, and how cross-contamination is avoided
- correct disposal of trimmings
- workplace health and safety hazards related to trimming forequarter, and how the associated risks are controlled.

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 premises at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *forequarters for trimming*
 - *sharp knife, pouch, steriliser and, where required, trimming hook*
- 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>.