



Australian Government

AMPOPR211 De-rind meat cuts

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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 de-rind pork meat cuts using a mechanical aid.

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

All work must be carried out to comply with workplace procedures, according to state/territory health and 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)

Nil.

Competency field(s)

N/A

Unit sector(s)

Operational (OPR)

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 for work	1.1 Identify work instruction requirements for operating de-rinding equipment and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify safety hazards associated with operating de-rinding equipment, and control associated risks 1.4 Identify quality assurance (QA) requirements for de-rinded products 1.5 Identify potential sources of contamination and cross-contamination
2. Operate de-rinder	2.1 Operate machinery following workplace instructions, workplace health and safety, and hygiene and sanitation requirements 2.2 Control risks of contamination or cross-contamination 2.3 Monitor meat cuts for defects and contamination 2.4 Monitor output to ensure compliance with QA requirements
3. Clean equipment	3.1 Clean and sanitise de-rinding equipment where required and to meet workplace standards 3.2 Report required maintenance on de-rinding equipment to supervisor

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	- Interact with team members to ensure flow of work is maintained - Ask questions to clarify instructions

	Report issues clearly and promptly
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Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPOPR211 De-rind meat cuts	AMPA2037 De-rind meat cuts	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPOPR211 De-rind meat cuts

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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 operated equipment to de-rind a minimum of 10 pork meat cuts, following workplace requirements.

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 de-rinding meat
- basic operation of the de-rinder
- quality requirements for de-rinded product
- workplace health and safety hazards encountered when using the de-rinder, and how the associated risks are managed
- potential contamination risks associated with using the de-rinder, and how these are avoided.

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*
 - *de-rinding equipment*
 - *pork meat cuts for de-rinding*
- specifications:
 - *task-related documents*
- personnel:
 - *access to team members and 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>.