



Australian Government

AMPOPR212 De-nude 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 remove selvage or remove tendons from meat cuts using a mechanical de-nuder.

This unit applies to individuals who work under general supervision to operate de-nuding machinery, in a 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)

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 to use de-nuder	1.1 Identify de-nuder to be used and its features 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify safety hazards associated with operating a de-nuder, and control associated risks 1.4 Identify potential sources of contamination and cross-contamination
2. Operate de-nuder	2.1 Operate machinery following workplace requirements 2.2 Operate machinery following workplace health and safety requirements 2.3 Monitor meat cuts for defects and contamination 2.4 Report issues with equipment or product 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	Report issues with equipment or product to supervisor clearly and promptly

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

AMPOPR212 De-nude meat cuts	AMPA2038 De-nude 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
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Assessment Requirements for AMPOPR212 De-nude 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 a de-nuder to remove selvage or remove tendons from a minimum of 10 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 maintaining and cleaning de-nuder
- basic operating principles of the de-nuder
- hazards associated with using the de-nuder, and how the associated risks are controlled
- possible sources of contamination and cross-contamination to the product.

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-nuder*
 - *meat cuts for de-nuding*
- 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>.