



Australian Government

AMPOPR213 Operate frenching machine

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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 operate a frenching machine to cut meat and fat away from the bone.

This unit applies to individuals who work under general supervision in a meat processing premises, to operate a frenching machine for different cuts of meat; for example, racks of lamb.

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 for work	1.1 Identify work instructions and specifications for operating frenching machine, 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 frenching machine, and control associated risks 1.4 Identify potential sources of contamination and cross-contamination 1.5 Follow start-up procedures to ensure machinery is in working order
2. French meat cuts	2.1 Select cuts for frenching following workplace requirements 2.2 Operate frenching machine following workplace requirements, workplace health and safety, and hygiene and sanitation requirements 2.3 Control risks of contamination or cross-contamination 2.4 Monitor own work to ensure cuts are to workplace specifications
3. Clean equipment	3.1 Clean frenching machine to meet workplace standards and sanitise where required 3.2 Report any outstanding maintenance issues 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 and specifications
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
AMPOPR213 Operate frenching machine	AMPA2040 Operate frenching machine	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 AMPOPR213 Operate frenching machine

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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 frenching machine in a meat processing plant, following workplace requirements, to process a minimum of 10 racks of lamb.

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:

- basic operation of frenching machine
- workplace requirements for operating frenching machine
- workplace requirements for maintenance and cleaning
- workplace health and safety hazards encountered with working with frenching machine, and how the associated risks are managed
- potential contamination risks 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*
 - *frenching equipment*
 - *meat cuts for frenching*
- 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>.