



Australian Government

AMPOPR215 Cure and corn product in a meat processing premises

AMPOPR215 Cure and corn product in a meat processing premises

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 cure and corn product in a meat processing premises.

This unit applies to individuals who work under general supervision in a meat processing premises, who are required to operate corning equipment but who do not take responsibility for the whole process, including preparing meat cuts, preparing ingredients and brines as well as the corning process. If the worker is responsible for all these duties, then the unit AMPX302 Cure and corn product is applicable.

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 meat corning 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 corning equipment, 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. Process meat	2.1 Cure or corn meat following workplace requirements, workplace health and safety, and hygiene and sanitation requirements 2.2 Monitor processing regularly to ensure product meets specifications 2.3 Make adjustments to processing as required to achieve product specifications 2.4 Report any equipment faults to supervisor 2.5 Store processed meat following product specifications
3. Clean equipment	3.1 Clean and sanitise equipment to meet workplace standards, 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
Numeracy	Interpret pump percentages (%) to weights of meat (kg)

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
AMPOPR215 Cure and corn product in a meat processing premises	AMPA2042 Cure and corn product in a meat processing plant	Unit code and title 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 AMPOPR215 Cure and corn product in a meat processing premises

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.

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 cure and corn a minimum of 10 meat products following workplace requirements, including conducting start-up checks of equipment and storing processed product.

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 curing and corning meat
- workplace requirements for cleaning and maintenance
- effects of curing on shelf life and taste of product
- purpose and effect of brine on meat
- selection criteria for meat for curing or corning process
- purpose of processing equipment used in curing and corning products
- reasons for pickling to correct pump percentage and yield requirements

- safe and correct operation of processing equipment
- conditions under which equipment may need adjusting
- workplace health and safety hazards encountered with curing meat, 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*
 - *corning equipment*
 - *meat for corning*
- specifications:
 - *task-related documents*
- personnel:
 - *access to team members and 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>.