



Australian Government

AMPOPR222 Operate carcase steam vacuum equipment

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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 and maintain carcass steam vacuum equipment to remove contamination.

This unit applies to individuals who work under general supervision to operate steam/vacuuming equipment 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

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to use carcase steam vacuum equipment	1.1 Identify contamination to be removed 1.2 Identify carcase steam vacuum equipment to be used 1.3 Identify workplace health and safety requirements for task, including personal protective equipment 1.4 Identify safety hazards associated with operating carcase steam vacuum equipment, and control associated risks
2. Use carcase steam vacuum equipment	2.1 Operate carcase steam vacuum equipment following workplace requirements 2.2 Remove contamination and potential sources of contamination
3. Clean and maintain carcase steam vacuum equipment	3.1 Monitor performance of carcase steam vacuum equipment, and report faults to supervisor 3.2 Clean and maintain carcase steam vacuum equipment following workplace requirements where required

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 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
AMPOPR222 Operate carcase steam vacuum equipment	AMPA2036 Operate sterivac equipment	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 AMPOPR222 Operate carcase steam vacuum equipment

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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 and maintained carcase steam vacuum equipment to effectively remove contamination from carcasses along cutting lines, following workplace requirements.

For large stock, the assessor must observe the individual working on a minimum of four carcasses or for 15 minutes, whichever comes first.

For small stock, the assessor must observe the individual working on a minimum of 20 carcasses or for 15 minutes, whichever comes first.

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 operating carcase steam vacuum equipment
- purpose of carcase steam vacuum cleaning, and consequences of not removing contamination to workplace requirements
- types of carcase steam vacuum equipment used for work area

- basic operating principles of carcase steam vacuum equipment
- hazards associated with using carcase steam vacuum equipment, and how the associated risks are controlled
- potential sources of contamination and cross-contamination for the work area
- cleaning and maintenance procedures for carcase steam vacuum equipment, required of job role.

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*
 - *carcase steam vacuum equipment*
 - *carcase*
- 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>.