



Australian Government

Assessment Requirements for AMPQUA411 Calculate carcase yield in a boning room

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

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 calculated the yield of a full set of cuts for the carcass of one class of animal, during at least one production period, including:

- managed the planning required for calculating individual carcass and product yield calculation
- collected carcass weights
- collected production run weights for carcasses and cuts
- reported on differences between actual and expected yields and possible methods for achieving expected yields
- applied safe work and regulatory requirements relevant to work in a boning room.

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. The individual must demonstrate knowledge of:

- the significance of yield calculations to productivity and profitability of an operation
- the range of cuts that make up a full set
- the potential causes for differences between actual and expected yields
- the ways of correcting differences between actual and expected yields
- weighing equipment and calibration requirements
- the purpose and intent of food and meat safety legislation and control measures for physical, chemical and microbiological risks to meat and/or meat products processed at work site
- local, state and/or territory law and regulations that cover meat safety requirements
- workplace procedures covering workplace health and safety and food safety in a boning room.

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 boning room or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - scales
 - meat products
 - real or simulated data that specifies expected yields
 - real or simulated data for actual yields to enable the calculation of percentages
 - recording system
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality
 - information on monitoring requirements, control methods and corrective actions for risks
 - recording requirements, documentation and procedures
- relationships:
 - supervisor.

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.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>