



Australian Government

AMPQUA411 Calculate carcase yield in a boning room

Release: 1

AMPQUA411 Calculate carcase yield in a boning room

Modification History

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

Application

This unit describes the skills and knowledge required to calculate carcase and product yield rates in a boning room. It also covers the causes of variation in yields achieved in a boning room.

This unit is applicable to quality assurance officers and boning room supervisors who are required to calculate carcase and product yields for a variety of classes of animal. Individuals work under broad direction and take responsibility for their own work, and provide and communicate solutions to a range of predictable problems.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work	1.1 Establish the classes of animal that impact on carcase yields 1.2 Determine the variables that impact on carcase yields 1.3 Identify health, safety and food safety hazards for the work task,

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	and implement control measures
2. Calculate yield of a single carcass	2.1 Establish the carcass weight to be used for calculation according to workplace specifications 2.2 Confirm class of animal to be assessed according to workplace requirements 2.3 Identify and weigh cuts that constitute a full set 2.4 Identify and weigh other meat products recovered, including trim and other meat recovered 2.5 Identify and weigh fat and bones, including rib frames and H bone waste 2.6 Calculate percentage yield of the full set, total meat, fat and bone 2.7 Perform tasks according to health and safety, hygiene and workplace requirements
3. Calculate yield of a single product	3.1 Identify and weigh individual cuts to calculate yield 3.2 Calculate percentage yield for each muscle group
4. Calculate carcass and product yield for a production period	4.1 Identify and collect production run weights for cuts that constitute the full set 4.2 Identify and collect production run weights for other meat recovered 4.3 Calculate total meat yield 4.4 Determine appropriate expected yields 4.5 Compare results with company tolerances for differences between achieved and expected yields
5. Identify ways to correct differences between achieved and expected yields	5.1 Determine potential causes of differences between actual and expected yields according to workplace specifications 5.2 Report on potential methods to achieve expected yields according to workplace requirements

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 workplace procedures and legislative responsibilities
Writing	Record weights using digital and/or paper-based formats
Numeracy	- Carry out calculations to identify yields, including percentages (%) - Weigh cuts of meat (g, kg, T) - Calculate actual and expected carcase yields

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA411 Calculate carcase yield in a boning room	AMPX312 Calculate carcase yield in a boning room	Unit sector code updated Foundation Skills updated and Core Skills for Work information removed Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	Equivalent

Links

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

Assessment Requirements for AMPQUA411 Calculate carcase yield in a boning room

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

- managed the planning required for calculating individual carcase and product yield calculation
- collected carcase 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.

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