



**Australian Government**

# **AMPR323 Break small stock carcasses for retail sale**

**Release: 1**

# AMPR323 Break small stock carcasses for retail sale

## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv1.0    | Initial release |

## Application

This unit describes the skills and knowledge required to break small stock carcasses for retail sale.

This unit is applicable to meat tradespersons in the retail industry who separate carcasses into primal cuts for further processing or preparation.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace requirements and hygiene standards.

This unit applies to individuals who work under broad direction and take responsibility for their own work.

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

## Pre-requisite Unit

**AMPX209 Sharpen knives**

AMPR319 Locate, identify and assess meat cuts

## Unit Sector

## 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. Break small stock carcass into primal cuts | 1.1 Prepare equipment for breaking carcass safely<br>1.2 Position or fasten carcass securely for separation<br>1.3 Accurately separate carcass into primal cuts using acceptable |

| Element                     | Performance criteria                                                                                                                                                                            |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                             | cutting lines<br>1.4 Accurately separate carcass into primal cuts according to workplace, workplace health and safety, Quality Assurance (QA), customer specifications and hygiene requirements |
| 2. Handle knife effectively | 2.1 Sanitised knife and other equipment according to workplace and regulatory requirements<br>2.2 Handle knife safely, hygienically and effectively                                             |

## Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

## Unit Mapping Information

New unit.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

## Assessment Requirements for AMPR323 Break small stock carcasses for retail sale

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### Performance Evidence

The candidate must be able to demonstrate:

- breaking carcass into primal cuts for at least one small stock species
- identifying primary cut specifications for at least one small stock species
- using knife skills to enterprise speed and requirements

The candidate must:

- demonstrate safe manual-handling techniques
- breaking carcass into primal cuts for at least one small stock species
- identify primary cut specifications for at least one small stock species
- apply relevant communication skills
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- apply relevant regulatory requirements

### Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- hygiene, workplace health and safety or workplace requirements when breaking carcasses
- quality requirements for breaking carcasses
- principles of contamination in regard to primary cuts
- primary cut specifications for appropriate species
- major anatomical structures of the carcass of appropriate species
- relevant regulatory requirements

### Assessment Conditions

Competency must be demonstrated over time and under typical operating conditions for the enterprise.

Assessment must occur in the workplace under normal production conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

## **Links**

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