



Australian Government

AMPR324 Break large stock carcasses for retail sale

Release: 2

AMPR324 Break large stock carcasses for retail sale

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit describes the skills and knowledge required to break large 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 in accordance 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

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. Break large stock carcass into primal cuts	1.1 Prepare equipment for breaking carcass safely 1.2 Position or fasten carcass securely for separation

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Accurately separate carcass into primal cuts using acceptable cutting lines 1.4 Accurately separate carcass into primal cuts according to workplace, workplace health and safety, Quality Assurance (QA), customer specifications and hygiene requirements 1.5 Identify contaminated or out of specification product and take appropriate corrective action, according to workplace and regulatory requirements
2. Handle knife effectively	2.1 Sanitise knife and other equipment according to workplace and regulatory requirements 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.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPR324 Break large stock carcasses for retail sale Release 2	AMPR324 Break large stock carcasses for retail sale Release 1	Minor typographical errors corrected	Equivalent 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 AMPR324 Break large stock carcasses for retail sale

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Performance Evidence

The candidate must be able to demonstrate:

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

The candidate must:

- demonstrate safe manual-handling techniques
- break carcass into primal cuts for one large stock species.
- identify primary cut specifications for one large stock species
- apply relevant communication skills
- identify contaminated product and take the appropriate corrective action according to workplace requirements
- sanitise equipment 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 beef and one other species
- major anatomical structures of the carcass of each 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.

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