



Australian Government

AMPX215 Operate tenderiser

Release: 1

AMPX215 Operate tenderiser

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate and maintain machinery for tenderising meat cuts.

This unit is applicable to workers in boning rooms, wholesalers, food service operations and retail outlets.

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

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat industry standards and regulations.

Pre-requisite Unit

Nil.

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. Operate tenderiser	1.1 Operate and maintain tenderiser according to workplace health and safety requirements and manufacturer's specifications 1.2 Tenderise meat to workplace requirements 1.3 Identify potential sources of contamination and manage contamination according to workplace requirements

Element	Performance criteria
	1.4 Monitor flow of product according to workplace and Quality Assurance (QA) requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2039C Operate tenderiser.

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 AMPX215 Operate tenderiser

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Performance Evidence

The candidate must operate and maintain machinery for tenderising meat cuts.

The candidate must:

- follow the requirements of the work instruction
- work at production speed
- operate tenderiser in accordance with workplace requirements and manufacturer's specifications
- monitor meat input and output in accordance with work instructions
- carry out routine cleaning and maintenance in accordance with work instructions, manufacturer's specifications and hygiene and sanitation requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- basic operating principles of meat tenderisers
- workplace health and safety requirements related to meat tenderising
- work instructions for operating tenderiser
- relevant regulatory requirements
- potential sources of contamination to the product

Assessment Conditions

Assessment must be conducted using meat prepared to a specification.

Competency must be demonstrated over a period of time and at a relevant rate of production.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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