



Australian Government

AMPX304 Prepare primal cuts

Release: 1

AMPX304 Prepare primal cuts

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to bone and trim primals into specific finished meat products (cuts).

This unit is applicable to skilled operators in a smallgoods establishment or tradespeople in a meat retail enterprise. Primal cuts may be prepared for sale or further processing.

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

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

This unit applies to individuals who work under broad direction and take responsibility for their own work, including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

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. Bone primal cuts	1.1 Bone primal cuts in accordance with workplace, workplace health and safety, hygiene and sanitation, and Quality Assurance (QA) requirements

Element	Performance criteria
2. Trim primal cuts	2.1 Trim primal cuts in accordance with workplace, workplace health and safety, hygiene and sanitation, and QA requirements
3. Handle knives effectively	3.1 Handle knives 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

MTMSR302C Prepare primal cuts	E
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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 AMPX304 Prepare primal cuts

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Performance Evidence

The candidate must be observed boning and trimming primals into specific meat products (cuts).

For **meat retail** the candidate must be able to:

- identify meat cut specifications for a minimum of three species using cut descriptions according to customer specifications and regulatory requirements

For **smallgoods** manufacturing the candidate must be able to:

- identify meat cut specifications for a minimum of one species

Where the candidate does not prepare primal cuts in their usual place of work they must complete the requirements of the unit in an alternative work placement or in a simulated environment.

The candidate must:

- correctly use personal protective equipment (PPE) when boning
- position cuts securely for boning
- using knives and other cutting tools safely and effectively when separating primals
- use safe manual handling techniques
- identify contaminated product and take corrective action according to workplace requirements
- sterilise or sanitise equipment according to regulatory and workplace requirements
- apply relevant communication and mathematical skills
- describe meat cut specifications in accordance with customer specifications and regulatory requirements
- apply relevant regulatory requirements
- seek advice from appropriate sources where necessary, particularly when working with new species, technology or changed regulatory requirements

Knowledge Evidence

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

- principles of hygiene and sanitation, and workplace health and safety in relation to cutting meat product
- food safety, QA and product quality requirements for boning primals
- principles of cross-contamination in relation to cutting
- 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 enterprise or production conditions or in a simulated environment.

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 current standards for RTOs.

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