



Australian Government

AMPX312 Calculate carcase yield in a boning room

Release: 1

AMPX312 Calculate carcase yield in a boning room

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Industry Training Package Version 3.0.

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 stock. Individuals work under broad direction and take responsibility for their own work and 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.

All work must be carried out to comply with workplace procedures, customer requirements, product specifications, work health and safety and hygiene requirements and Australian meat processing standards and regulations.

Pre-requisite Unit

Nil

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. List classes of stock for yield calculation	1.1 Establish the classes of stock that impact on carcase yields 1.2 Determine the variables that impact on carcase yields
2. Calculate yield of a single carcase	2.1 Establish the carcase weight to be used for calculation according to workplace specifications 2.2 Confirm class of stock to be assessed according to workplace

Elements	Performance criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	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 in accordance with work 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 carcase 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
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Skill	Description
Numeracy	Use mathematical concepts to identify ways to maximise yields
Navigate the world of work	Apply workplace procedures and legislative responsibilities relevant to own role
Get the work done	Make decisions directly related to completion of tasks required for own role

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPX312 Calculate carcase yield in a boning room	Not applicable	New unit	No equivalent unit

Links

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