Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| AMPHSK2X05 | Chill or ice hides |
| Application | This unit describes the skills and knowledge required to chill or ice hides coming from a slaughter floor or game processing establishment.  This unit applies to individuals who work under general supervision in meat processing premises, and who chill hides prior to dispatch for tanning.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | Nil |
| Unit Sector | Hides and Skins (HSK) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Identify work instructions and customer requirements for chilling hides  1.2 Identify workplace, health and safety hazards for chilling hides  1.3 Control safety risks by using personal protective equipment |
| 2. Chill hides | 2.1 Chill or ice hides following the work instructions and workplace health and safety requirements  2.2 Inspect hides for defects and take appropriate corrective action  2.3 Monitor waste water disposal to ensure workplace environment requirements are met |
| 3. Store hides and clean work area | 3.1 Store chilled hides following workplace and customer requirements  3.2 Clean and carry out housekeeping of work area |

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| 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 |
| Reading | * Interpret key elements of workplace requirements for processing hides |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |
| Numeracy | * Interpret temperature gauges (°C) |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPHSK2X05 Chill or ice hides | AMPA2134 Chill, ice hides | Unit code and title updated  Unit sector code added  Unit application updated  Prerequisite updated  Performance Criteria clarified  Foundation skills added  Assessment requirements reworded for clarity  Mandatory workplace requirements clarified | Equivalent |

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

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| TITLE | Assessment requirements for AMPHSK2X05 Chill or ice hides |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has chilled or iced hides of large stock, following workplace requirements.  The assessor must observe the individual working on a minimum of 8 hides or for 15 minutes, whichever comes first.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  Mandatory workplace requirements  All performance evidence specified above must be demonstrated in a meat or hide processing premises. | |

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| Knowledge Evidence |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * workplace requirements for chilling or icing hides * purpose of chilling or icing hides * work instructions for the chilling or icing hides process * time and temperature requirements for the chilling process * storage requirements for hides after chilling * workplace, health and safety hazards and associated risks and controls for chilling and icing hides. |

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| Assessment Conditions |
| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions:   *skills must be demonstrated in a meat or hide processing premises, at workplace processing speed*   * resources, equipment and materials:   *personal protective equipment*  *hides for chilling*   * specifications:   *task-related documents*   * personnel:   *team members and/or supervisor.*  Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.  **Mandatory workplace requirements**  Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information. |

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