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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| AMPOPR2X15 | Operate tenderiser |
| Application | This unit describes the skills and knowledge required to operate and maintain machinery for tenderising meat cuts.  This unit applies to individuals who work under general supervision in meat processing premises, including for example boning rooms, wholesalers, food service operations and retail outlets, to operate tenderising equipment which may be static or on a conveyor system.  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 | Operational (OPR) |

| 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 job requirements, raw materials and product specifications and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify food safety hazards, and control risks following workplace requirements  1.4 Carry out preoperational checks of tenderising equipment to check it is in working order  1.5 Prepare product for tenderising |
| 2. Operate tenderiser | 2.1 Follow tenderiser start-up procedures following work instructions  2.2 Operate tenderiser following workplace health and safety requirements, hygiene and sanitation requirements and manufacturer's specifications  2.3 Tenderise meat to specifications  2.4 Avoid potential sources of contamination and manage contamination following workplace requirements  2.5 Monitor input and output to ensure compliance with quality assurance (QA) requirements |
| 3. Shutdown and maintain tenderiser | 3.1 Shut down tenderiser safely following workplace procedures  3.2 Identify and report faults and maintenance requirements  3.3 Perform routine maintenance and cleaning following work instructions |

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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 information in work instructions and customer specifications |
| Writing | * Complete records using industry terminology |
| Oral communication | * Report issues with product or equipment to supervisor clearly and promptly |
| Numeracy | * Estimate and measure time and volume * Make adjustments to feed-in to ensure steady product flow |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOPR2X15 Operate tenderiser | AMPX215 Operate tenderiser | Unit code updated  Unit sector code added  Unit application 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 |
| TITLE | Assessment requirements for AMPOPR2X15 Operate tenderiser |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  The assessor must observe that individual has operated the tenderiser to tenderise at least 10 meat cuts.  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 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 operating tenderiser * operating principles of tenderising equipment and its features including parts, safety features, start-up and shut-down procedures, possible faults and adjustments * how to adjust settings on equipment * hygiene and sanitation requirements for equipment and process * corrective actions for faults with equipment or process * methods of recording production * workplace health and safety hazards for using tenderising equipment, the associated risks and how the risks are controlled. |

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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 processing premises, at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *tenderising equipment*  *meat product for tenderising*   * specifications:   *task-related documents*   * personnel:   *workplace supervisor or mentor.*  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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