Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPABT3X1 | Prepare head for inspection |
| --- | --- |
| Application | This unit describes the skills and knowledge required to prepare an animal head for inspection by exposing the required glands and lymph nodes.  This applies to individuals who prepare animal heads in abattoirs and game processing plants, ready for inspection by a government authorised meat safety officer.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat 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. |
| Prerequisite Unit | Nil |
| Unit Sector | Abattoir (ABT) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work | 1.1 Receive work instructions and clarify where required  1.2 Identify health, safety and food safety hazards for task and control associated risks  1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit  1.4 Ensure knife is sharp and ready for use |
| 2. Prepare head | 2.1 Identify glands and lymph nodes to be exposed  2.2 Cut away tissue to expose glands and lymph nodes in accordance with work instructions and regulatory requirements  2.3 Identify and minimise sources of potential contamination and cross-contamination |
| 3. Present head | 3.1 Present head for inspection according to workplace and regulatory requirements  3.2 Identify and follow safe manual handling techniques when moving head |

| 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 standard operating procedures |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPABT3X1 Prepare head for inspection | AMPA3043 Prepare head for inspection | Unit code updated.  Prerequisite removed.  Performance Criteria clarified.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | Not equivalent |

|  |  |
| --- | --- |
| 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 AMPABT3X1 Prepare head for inspection |
| --- | --- |
| 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 prepared at least one head for inspection by exposing the required glands and lymph nodes, including:   * followed safe work requirements * minimised the risk of contamination. | |

| 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:   * purpose of head inspection * basic anatomy associated with the location of glands and lymph nodes * procedures for minimising contamination of product * safe work procedures for working with, sharpening and storing knives * correct use of personal protective equipment (PPE) and clothing for using knives * workplace health and safety hazards and associated controls. * regulatory requirements for the presentation of offal for inspection. |

| Assessment Conditions |
| --- |
| Assessment of skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a registered meat processing plant, on the slaughter floor * resources, equipment and materials: * real animal head/s * cleaning and sanitising equipment according to workplace requirements * PPE * specifications: * workplace standard operating procedures and task-related documents * timeframes: * within typical operating and production conditions for the workplace.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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