

Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

AMPS2X07	Slice product using simple machinery
Application	<p>This unit of competency describes the skills and knowledge required to set up, load, clean and operate a manually set and adjusted slicing equipment.</p> <p>The unit applies to individuals who work in a smallgoods manufacturing establishment, retail butcher or other cross sector work settings which use slicing equipment. This unit applies for operators of hand slicers, small automatic slicers and retail butcher shop slicers. It is not applicable for operators of large-scale production slicing machinery.</p> <p>This unit applies to individuals who undertake routine tasks under supervision and are responsible for operating a manually set and adjusted slicing equipment, exercise limited autonomy and have some accountability for their own work</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Smallgoods (SMA)

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for slicing	1.1 Select and fit personal protective equipment (PPE) including cut proof glove and meat grip 1.2 Confirm product to be sliced and required slicing specifications, quantity or weight 1.3 Set up equipment and accessories according to product specifications 1.4 Clean equipment and machinery according to hygiene requirements 1.5 Conduct pre-start checks of equipment and rectify or report faults according to workplace procedures 1.6 Prepare product for slicing and identify and action out of specification product

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
2. Operate slicing equipment	2.1 Operate equipment to maximise production of sliced products while maintaining user safety according to manufacturer's specifications, without modifying equipment 2.2 Adjust equipment and accessory settings for product change over as required 2.3 Sharpen or replace slicing blades as required, according to workplace procedures 2.4 Identify, rectify or report equipment malfunctions or faults according to workplace procedures 2.5 Clear obstructions from the slicer according to health and safety requirements 2.6 Identify and rectify product related problems according to workplace requirements 2.7 Remove sliced product from equipment according to workplace health and safety requirements
3. Weigh and package products	3.1 Check and/or recalibrate weight measuring equipment accuracy according to manufacturer and regulatory requirements 3.2 Confirm sliced product dimensions and quality according to workplace procedures 3.3 Weigh, package and label products according to product hygiene, Quality Assurance (QA) and customer requirements
4. Shut down slicing equipment	4.1 Shut down slicing equipment according to workplace and regulatory hygiene requirements 4.2 Identify and report faults and maintenance requirements format 4.3 Maintain workplace records in appropriate format if required

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Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret operating manuals for slicing equipment
Writing	<ul style="list-style-type: none"> Complete records using industry terminology
Oral Communication	<ul style="list-style-type: none"> Use open and closed questions to clarify information
Numeracy	<ul style="list-style-type: none"> Estimate and measure weight and speed Interpret mathematical symbols including kilograms and grams

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPS20X7 Slice product using simple machinery	AMPS207 Slice product using simple machinery	Application changed Unit sector added Previous element 2 merged with element 1 Previous element 3 merged with element 4 Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated	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
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TITLE	Assessment requirements for AMPS2X07 Slice product using simple machinery
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>The individual must have safely set up, loaded, operated and cleaned a manually set and adjusted slicing equipment to slice meat products for four different product orders.</p> <p>For each process, the individual must have:</p> <ul style="list-style-type: none"> • confirmed the finished product quantity and quality requirements and the slicing equipment required prior to commencement • confirmed hazards, assessed and controlled risks selected and correctly fitted appropriate personal protective equipment (PPE) and contamination control equipment, including a cut proof glove • manually set meat slicing equipment and conducted preoperational checks according to finished product, hygiene and safety requirements • checked unsliced product meet quality and customer requirements • adjusted slicing equipment to correct out-of-specification products and meet required production speed • reported equipment faults to supervisor using industry terminology • adjusted weight measuring equipment to meet regulatory requirements • cleaned and sanitise meat slicing equipment, including niche areas and potential microbiological harbourage sites • removed any obstructions from the slicer in accordance with workplace procedures and health and safety requirements • removed sliced product from equipment in accordance with workplace procedures and health and safety requirements • weighed, packaged and labelled finished sliced products according to consumer and quality specifications 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • key features of workplace health and safety and Quality Assurance (QA) requirements associated with meat slicing operations • contamination control clothing and personal protective equipment (PPE) for meat slicing, including cut proof glove • pre-operational hygiene and safety inspections for food safety • key features and functions of meat slicing equipment and accessories, including: <ul style="list-style-type: none"> • manufacturer and workplace instructions for safe operation • control panels and ancillary controls • operating capacities, efficiencies and applications • range of blades, fitting instructions and maintenance requirements • location and function of safety features • cleaning and sanitation requirements • workplace procedures when metal is detected in a product • preparation of product for slicing • weighing and bagging of sliced product • calibration and adjustment of weight measuring equipment • regulatory requirements for accuracy of weights • workplace operating procedures for meat slicing equipment and products • procedure for sharpening a slicing blade • workplace procedures for handling faulty product and equipment faults reporting • potential microbiological harbourage sites in meat slicing equipment, including seals, exposed bearings, and pivots. 	

Assessment Conditions
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none">• physical conditions:<ul style="list-style-type: none">• skills must be demonstrated in smallgoods manufacturing or retailing workplace, or an environment that accurately represents workplace conditions• resources, equipment and materials:<ul style="list-style-type: none">• meat slicing, weighing and packing equipment and accessories required for the tasks specified in the performance evidence• contamination control clothing and PPE including cut proof glove, meat grip• specifications:<ul style="list-style-type: none">• four different meat slicing work orders stipulated in the performance evidence• workplace procedures for meat slicing equipment process stipulated in the performance evidence• workplace procedures for worker safety and contamination control• use of manufacturer's operating instructions for manually set and adjusted slicing equipment and accessories <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>

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