

AMPSS0012	Prepare Cooked and Processed Meats Skill Set
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Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 7.0. Title, description, pathways, target group information, suggested words for statement of attainment and one unit code updated.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Description

This skill set describes the skills and knowledge to prepare previously cooked or processed meats for sale in a meat retailing workplace.

Pathways Information

The units of competency below provide credit towards several qualifications in the AMP Australian Meat Processing Training Package.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this skill set at the time of publication.

Skill Set Requirements

- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR404 Facilitate hygiene and sanitation performance
- AMPR321 Collect and prepare standard samples
- AMPS20X7 Slice product using simple machinery
- AMPX214 Package meat and smallgoods product for retail sale
- AMPX402 Monitor and overview the production of processed meats and smallgoods
- AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

Target Group

This skill set is for individuals seeking to increase their skills and knowledge for cooking and processing meat retail products.

Suggested words for Statement of Attainment

This skill set from the AMP Australian Meat Industry Training Package meets the industry requirements for individuals that cook or process meats in a meat retailing workplace.