

AMPSS00051	Produce Dried Meat Products 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. 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.

<p>Description This skill set describes the skills and knowledge to produce dried meat products for sale in a meat retailing workplace.</p>
<p>Pathways Information The units of competency below provide credit towards several qualifications in the AMP Australian Meat Processing Training Package.</p>
<p>Licensing/Regulatory Information No licensing, legislative or certification requirements apply to this skill set at the time of publication.</p>
<p>Skill Set Requirements</p> <ul style="list-style-type: none"> • AMPCOR202 Apply hygiene and sanitation practices • AMPCOR404 Facilitate hygiene and sanitation performance • AMPX214 Package meat and smallgoods product for retail sale • AMPR321 Collect and prepare standard samples • AMPS20X7 Slice product using simple machinery • AMPS302 Prepare dried meat • 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
<p>Target Group This skill set is for individuals who wish to increase their skills and knowledge of producing dried meat retail products.</p>
<p>Suggested words for Statement of Attainment This skill set from the AMP Australian Meat Industry Training Package meets the industry requirements for individuals to produce dried meat products in a meat retailing workplace.</p>