



Australian Government

AMPR101 Identify species and meat cuts

Release: 1

AMPR101 Identify species and meat cuts

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to identify species and meat cuts.

This unit is applicable to boning rooms, smallgoods manufacturing and meat retail operations.

All training must be conducted according to Australian meat industry standards and regulations.

All work should be carried out to comply with workplace requirements.

This unit applies to individuals who work alongside a supervisor in most situations and exercise limited autonomy.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Meat retailing

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element
1. Identify meat cuts	1.1 Correctly identify meat cuts by cut name and species according to workplace requirements and specifications 1.2 Correctly select meat cuts by cut name and species according to workplace requirements
2. Identify primal cuts	2.1 Correctly identify primal cuts by name and species according to workplace requirements

Element	Performance criteria
	2.2 Correctly select primal cuts by name and species according to workplace requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMR101C Identify species and meat cuts	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>