

# AMPR311 Prepare portion control to specifications

Release: 1

## **AMPR311 Prepare portion control to specifications**

# **Modification History**

Release	TP Version	Comment
1	AMPv1.0	Initial release

## **Application**

This unit describes the skills and knowledge required to break and prepare carcases and primal cuts to portion control specifications. The products are cut to meet the specifications of the hospitality industry, including restaurants, hotels or airlines.

This unit is applicable to workers in boning rooms and meat retail operations.

All training must be conducted in accordance with Australian meat industry standards and regulations.

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

This unit applies to individuals who work under broad direction and take responsibility for their own work.

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

# Pre-requisite Unit

AMPX209 Sharpen knives

#### **Unit Sector**

#### **Elements and Performance Criteria**

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
Slice primal cuts to portion control specifications	1.1 Select cuts to customer specifications to maximise yield
	1.2 Slice cuts to specified weight tolerances and for maximum yield
	1.3 Slice cuts to workplace, hygiene and Quality

Approved Page 2 of 3

Element	Performance criteria
	Assurance (QA) requirements
2. Handle knife effectively	2.1 Handle knife safely, hygienically and effectively
3. Package and label cuts to specifications	3.1 Package cuts to customer specifications and workplace requirements
	3.2 Label cuts to customer specifications and 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**

MTMR312C Prepare portion control to specifications	Е	
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#### Links

Companion Volume implementation guides are found in VETNet - <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7</a>

Approved Page 3 of 3