Australian Government

AMPR319 Locate, identify and assess meat cuts

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to locate, identify and assess cuts on a carcase.

This unit is applicable to meat tradespersons who prepare and further process primal cuts.

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

All work should be carried out in accordance 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

Nil.

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.
1. Locate cuts on a carcase	1.1 Locate primal cuts on a carcase by cut name and species according to workplace requirements and specifications 1.2 Locate meat cuts on a carcase by cut name and species according to workplace requirements and customer specifications 1.3 Locate specialised cuts on a carcase by cut name and species

Element	Performance criteria
	according to workplace requirements and customer specifications
2. Identify cuts	2.1 Identify meat cuts on a carcase by cut name and species according to workplace requirements and customer specifications
	2.2 Identify meat cuts on primals in cartons by cut name and species according to workplace requirements and customer specifications
	2.3 Identify cutting lines for meat cuts on primals according to workplace requirements and customer specifications
	2.4 Identify cutting lines for primal cuts on a carcase according to workplace requirements and customer specifications
3. Assess cuts	3.1 Assess meat cuts for quality to workplace requirements and customer specifications
	3.2 Assess meat cuts against cut specifications to workplace requirements
	3.3 Assess primal cuts for quality to workplace requirements and customer specifications
	3.4 Assess primal cuts against cut specifications 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

MTMR320B Locate, identify and assess meat cuts	E

Links

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