



**Australian Government**

# **AMPSS00053 Produce UCFM Products Skill Set**

**Release 2**

## AMPSS00053 Produce UCFM Products Skill Set

### 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.

### Description

This skill set describes the skills and knowledge required to produce Uncooked Comminuted Fermented Meat (UCFM) products that will be offered for sale in a retail meat product range.

### 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
- AMPSMA201 Slice product using simple machinery
- AMPX214 Package meat and smallgoods product for retail sale
- AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM)
- AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

## **Target Group**

This skill set is for individuals who produce Uncooked Comminuted Fermented Meat (UCFM) products that will be offered for retail sale.

## **Suggested words for Statement of Attainment**

These competencies from the AMP Australian Meat Industry Training Package meet the industry requirements for individuals who produce Uncooked Comminuted Fermented Meat (UCFM) products that will be offered for retail sale.