

Skill set details



AMPSS00012 - Cook and Process Meats for Meat Retail Product Range Skill Set

Summary

Releases:	Release	Status	Release date
	1	Current	2016/08/04

Usage recommendation: **Superseded**

Mapping:	Mapping	Notes	Date
	Is superseded by and equivalent to AMPSS00080 - Prepare Cooked and Processed Meat for Retail Product Range Skill Set	Title, description, pathways, target group information, suggested words for statement of attainment and one unit code updated	2021/10/28
	Supersedes and is equivalent to MTMSS00012 - Cooked and Processed Meats for Meat Retail Product Range Skill Set	This Skill Set is equivalent to MTMSS00012 Cooked and Processed Meats for Meat Retail Product Range Skill Set.	2016/08/04

Training packages that include this skill set

Code	Title	Release
AMP	Australian Meat Processing Training Package	2.0 - 6.0

Units of competency

Code	Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR404	Facilitate hygiene and sanitation performance
AMPR321	Collect and prepare standard samples
AMPS207	Slice product using simple machinery
AMPX214	Package meat and smallgoods product for retail sale
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