



**Australian Government**

# **AMPA2101 Prepare and trim honeycomb**

**Release: 1**

# AMPA2101 Prepare and trim honeycomb

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Application

This unit describes the skills and knowledge required to trim honeycomb and prepare it for further processing.

This unit is applicable to tripe room operations where honeycomb is recovered.

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

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

## 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.
1. Trim honeycomb	1.1 Identify and trim defects in honeycomb 1.2 Trim honeycomb according to workplace requirements 1.3 Trim honeycomb according to workplace health and safety requirements 1.4 Put trim in appropriate bin or chute 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

This unit is equivalent to MTMP2121C Prepare and trim honeycomb

## Links

Companion Volume implementation guides are found in VETNet -

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