



Australian Government

Assessment Requirements for AMPR102 Trim meat for further processing

Release: 1

Assessment Requirements for AMPR102 Trim meat for further processing

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must trim a variety of lesser-valued cuts of meat to workplace specifications.

The candidate must:

- demonstrate effective use of a knife to workplace health and safety, and hygiene requirements
- give examples of workplace specifications for trimming meat
- apply relevant regulatory and workplace requirements
- seek further advice from supervisor when uncertain about work instructions
- use relevant communication skills

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- hygiene and safety requirements for use of a knife
- steps in checking and preparing a knife
- workplace requirements for use of a knife
- relevant regulatory and workplace requirements
- hygiene requirements for the handling of meat products
-

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

Assessment must occur in the workplace under normal operating conditions or in a simulated environment.

The following forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment

- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

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