



Australian Government

AMPR104 Prepare minced meat and minced meat products

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 prepare minced meat and minced meat products in accordance with regulatory requirements.

This unit is applicable to workers in boning rooms, smallgoods manufacturing and meat retail operations.

All training must be conducted according to Australian meat industry standards and regulations.

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

This unit applies to individuals who undertake routine activities in highly structured and stable contexts.

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

Pre-requisite Unit

AMPX209 Sharpen knives

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. Clean and prepare processing equipment used in the preparation of minced meat products | 1.1 Prepare mincing equipment according to manufacturer specifications and workplace health and safety, and hygiene and sanitation requirements 1.2 Clean mincing equipment according to manufacturer specifications, and workplace health and safety requirements 1.3 Adjust mincing equipment as required in accordance with manufacturer specifications and workplace, health, safety and |

| Element | Performance criteria |
|---------------------------------|--|
| | hygiene requirements |
| 2. Mince meat | 2.1 Select trimmings according to workplace policy 2.2 Cut trimmings to manufacturer specifications and workplace requirements to avoid blockages in mincer 2.3 Feed trimmings through mincer efficiently to avoid blockages and heat build-up 2.4 Accurately identify species 2.5 Separately store species according to product description 2.6 Maintain product at correct temperature during processing 2.7 Handle and store products at correct temperature and conditions |
| 3. Prepare minced meat products | 3.1 Prepare minced meat products according to regulatory, workplace, hygiene, health and safety requirements 3.2 Combine ingredients to workplace requirements 3.3 Measure fat content 3.4 Process meat in preparation for forming to product specifications and regulatory requirements 3.5 Form product to specifications and regulatory requirements 3.6 Maintain correct temperature of product during processing and handling 3.7 Store product at correct temperature and conditions |

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

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| MTMR104C Prepare minced meat and minced meat products | E |
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Links

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