



Australian Government

AMPR202 Provide advice on cooking and storage of meat products

Release: 1

AMPR202 Provide advice on cooking and storage of meat products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to provide information about cooking methods for various cuts of meat, in accordance with customer requirements.

This unit is applicable to workers in meat retailing 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 work under general supervision and exercise limited autonomy with 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.

Pre-requisite Unit

AMPR105 Provide service to customers

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. Provide information on cooking specific meat cuts	1.1 Identify cooking method for various meat cuts to maximise eating quality 1.2 Provide information for cooking times for various meat cuts to meet customer needs 1.3 Provide information on complementary herbs, spices,

Element	Performance criteria
	vegetables, sauces or other flavours according to customer needs
2. Provide information on specific cuts for cooking methods	2.1 Identify available meat cuts for specific cooking method according to customer needs 2.2 Provide information for cooking times for various meat cuts to meet customer needs
3. Provide information on storage and shelf life of fresh meat and cooked meat products	3.1 Provide information on the storage and shelf life of fresh meat and cooked meat products
4. Provide hygiene information on handling of meat products	4.1 Provide information on the safe and hygienic handling, storage and preparation of meat products

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR202C Provide advice on cooking and storage of 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>