



**Australian Government**

# **AMPR205 Use basic methods of meat cookery**

**Release: 1**

## AMPR205 Use basic methods of meat cookery

### Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

### Application

This unit describes the skills and knowledge required to use a range of cookery methods to prepare meat dishes.

This unit is applicable to workers in meat retailing, food services and smallgoods operations. Cookery methods are used to prepare meat and meat dishes for sale, and in the preparation of smallgoods products. Cookery methods are also used for recommendations when selling meat.

All training must be conducted against 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, 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.

### 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. Select and use cooking equipment and technology	1.1 Select appropriate equipment or technology for particular cooking methods 1.2 Use equipment hygienically, safely and in accordance with manufacturer's instructions
2. Use methods of meat	2.1 Use various cookery methods to prepare dishes to enterprise

Element	Performance criteria
cookery	standard 2.2 Calculate correct quantities and ratios of commodities for specific cookery methods 2.3 Complete cooking process in a logical and safe manner 2.4 Identify problems with the cooking process and promptly take corrective action 2.5 Prepare dishes using a range of methods and current technology within acceptable enterprise time frames

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

MTMR207B Use basic methods of meat cookery	E
--	---

## Links

Companion Volume implementation guides are found in VETNet -

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