



Australian Government

AMPR208 Make and sell sausages

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 make and sell sausages.

This unit is applicable to workers in meat retail operations.

All training must be conducted in accordance with 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

Nil.

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. Prepare meat for sausages	1.1 Select and weigh meat is according to product and workplace specifications 1.2 Process meat in preparation for forming according to product specifications
2. Select ingredients for sausages	2.1 Select and weigh ingredients according to product specifications and workplace and regulatory requirements
3. Combine selected	3.1 Combine selected ingredients according to product

Element	Performance criteria
ingredients	specifications and workplace and regulatory requirements
4. Prepare casings	4.1 Prepare casings according to product specifications 4.2 Use and store casings according to workplace requirements and health and hygiene requirements 4.3 Identify and report defective casings where appropriate according to workplace requirements
5. Fill casings	5.1 Fill casings to consistency required by product specifications 5.2 Identify and report defective product, where appropriate, according to workplace requirements
6. Link, tie and hang sausages	6.1 Link and tie sausages to product specifications 6.2 Trim excess casings according to product specifications 6.3 Hang and store sausages according to product specifications and workplace requirements
7. Prepare, operate, disassemble and clean equipment	7.1 Prepare, adjust and operate sausage making equipment to workplace health and safety, workplace and hygiene requirements, and manufacturer specifications 7.2 Disassemble, clean and store equipment and parts in line with workplace health and safety, workplace and regulatory requirements, and manufacturer specifications
8. Sell a variety of sausages	8.1 Provide information, including cooking, storage and serving suggestions on a variety of sausages to customers 8.2 Promote sausage range to customers

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR210B Make and sell sausages	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>