



Australian Government

AMPR308 Prepare, roll, sew and net meat

Release: 1

AMPR308 Prepare, roll, sew and net meat

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit covers the skills and knowledge required to roll, sew and net meat.

This unit is applicable to meat retailing, food services and smallgoods enterprises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace, regulatory and hygiene standards.

This unit applies to individuals who work under broad supervision and take responsibility 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 rolling, sewing and netting	1.1 Prepare meat for rolling, sewing and netting according to workplace, hygiene, workplace health and safety and Quality Assurance (QA) requirements
2. Roll meat	2.1 Roll meat according to product and customer specifications, workplace, hygiene and QA requirements
3. Sew, net and tie meat	3.1 Sew, net and tie meat according to workplace, workplace health and safety, hygiene and QA requirements, and product and

Element	Performance criteria
	customer specifications

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR309C Prepare, roll, sew and net meat	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>