



Australian Government

AMPR316 Cure, corn and sell product

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 cure, corn and sell various meat products.

This unit is suitable for all sectors of the meat industry. Smallgoods and value-adding establishments may prepare products for wholesale customers, meat retail establishments and retail customers.

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

All work should be carried out in accordance with workplace requirements and hygiene standards.

This unit applies to individuals who work under broad direction 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, operate and clean processing equipment used for curing and corning	1.1 Prepare processing equipment according to manufacturer specifications, and workplace health and safety, hygiene and workplace requirements 1.2 Operate processing equipment according to manufacturer

Element	Performance criteria
product	specifications, workplace health and safety, hygiene and workplace requirements 1.3 Clean processing equipment according to manufacturer specifications, workplace health and safety, hygiene and workplace requirements
2. Prepare meat	2.1 Select meat according to product specifications 2.2 Prepare meat according to product specifications, and hygiene and workplace requirements
3. Prepare ingredients	3.1 Select and prepare ingredients according to product specifications, and hygiene and workplace requirements
4. Prepare brines	4.1 Add required amount of water and other liquid and solid additives in correct order and mix according to product specifications, and hygiene and workplace requirements 4.2 Prepare brine solutions according to product specifications, and hygiene and workplace requirements 4.3 Use hydrometer (salinometer) to check brine solution
5. Process meat	5.1 Cure or corn meat according to product specifications, health regulations and workplace requirements at a speed appropriate for production requirements 5.2 Regularly monitor processing 5.3 Make adjustments to processing as required to achieve product specifications
6. Store meat product	6.1 Store product on completion of processing, according to product specifications, and hygiene, regulatory and workplace requirements
7. Sell meat product	7.1 Provide information, including cooking, storage and serving suggestions, to customers on meat product 7.2 Promote product 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

MTMR317B Cure, corn and sell product	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>