



Australian Government

AMPR325 Prepare cooked meat product for retail sale

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 prepare cooked meat products in a retail establishment.

This unit is applicable to workers in meat retailing. Cookery methods are used to prepare, cook and store meat products for retail sale.

This unit must be delivered 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 meat for cooking	1.1 Prepare meat to workplace health and safety, hygiene and sanitation and regulatory requirements 1.2 Prepare meat following workplace procedures, recipes and requirements 1.3 Identify sub-standard product prior to cooking and take corrective

Element	Performance criteria
	action 1.4 Calculate quantities and assemble required ingredients
2. Cook meat product	2.1 Check equipment and utensils prior to cooking meat products to ensure they meet workplace health and safety, manufacturers, hygiene and sanitation and regulatory requirements 2.2 Cook meat product following workplace health and safety and regulatory requirements 2.3 Cook meat following recipes, workplace procedures and quality assurance requirements 2.4 Monitor temperatures of meat products during cooking 2.5 Cool meat product (if required) 2.6 Monitor and record cooling temperatures of meat product
3. Store meat product	3.1 Store cooked meat product appropriately to avoid cross contamination with raw products 3.2 Store cooked meat product following workplace health and safety, regulatory and quality assurance requirements 3.3 Monitor temperature of cooked meat product during storage

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit.

Links

Companion Volume implementation guides are found in VETNet -

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