



**Australian Government**

# **AMPS206 Manually shape and form product**

**Release: 1**

## AMPS206 Manually shape and form product

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to manually shape and form products into a particular shape.

This unit is suitable for operators preparing boneless ham, bacon, salami, corned beef or any other product that is formed manually into a particular shape. Operators in smallgoods manufacturing and value-adding food services operations would use this unit.

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.

This unit must be delivered and assessed in the context of Australian meat industry standards and regulations.

### 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. Select meat product	1.1 Select meat product to be placed in casing to product specifications, hygiene and sanitation, workplace and Quality Assurance (QA) requirements
2. Fill casings	2.1 Select appropriate casings and filling nozzle (where appropriate) according to workplace requirements and product

Element	Performance criteria
	specifications 2.2 Fill casings to consistency required by product specifications, hygiene and sanitation, workplace and QA requirements 2.3 Identify, remove and report defective product to workplace requirements
3. Operate metal detector	3.1 Operate metal detector (where appropriate) to workplace requirements and manufacturer's specifications
4. Form product	4.1 Shape and form product according to product specifications, workplace, hygiene and sanitation, QA and customer requirements 4.2 Shape and form a variety of products to production requirements
5. Link or twist, clip and net product	5.1 Link or twist product to meet product specifications 5.2 Perform clipping according to specifications 5.3 Form product according to specifications 5.4 Shape and net products (if required) according to product specifications 5.5 Remove defective products from production and report according to workplace requirements

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMS211B Manually shape and form product.

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>