



**Australian Government**

# **AMPS207 Slice product using simple machinery**

**Release: 1**

## AMPS207 Slice product using simple machinery

### Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

### Application

This unit describes the skills and knowledge required to set up, load, clean and operate manually set and adjusted slicing equipment in a smallgoods manufacturing establishment.

A skilled operator in a smallgoods establishment would slice meat to customer specifications. This unit is not applicable for operators of large-scale production slicing machinery.

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. Prepare slicing equipment              | 1.1 Set up equipment and accessories in accordance with product specifications and workplace health and safety requirements<br>1.2 Clean equipment and machinery in accordance with hygiene and workplace requirements<br>1.3 Conduct pre-start safety checks in accordance with workplace and regulatory requirements and corrective action for identified |

| Element  | Performance criteria   |
|--|--|
|  | faults   |
| 2. Prepare product for slicing                         | 2.1 Prepare product for slicing to workplace requirements<br>2.2 Handle out-of-specification product to workplace requirements   |
| 3. Operate slicing equipment                           | 3.1 Adjust equipment to suit product specifications in accordance with workplace and health and safety requirements<br>3.2 Operate equipment to slice a range of products to specifications at a speed similar to production requirements and in accordance with manufacturer's specifications<br>3.3 Change equipment from the slicing of one product to the slicing of another to workplace requirements<br>3.4 Identify, record and report equipment malfunctions or faults in accordance with workplace requirements |
| 4. Weigh and bag products within weight specifications | 4.1 Weigh and bag products with weight specifications to specifications, workplace, hygiene and sanitation, Quality Assurance (QA) and customer requirements<br>4.2 Adjust weight control mechanisms to specifications and workplace requirements  |
| 5. Clean and maintain slicing equipment                | 5.1 Clean and maintain slicing equipment according to workplace and manufacturer's specifications<br>5.2 Implement cleaning procedures to workplace requirements when changing product to be sliced  |

## 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 MTMS213B Slice product using simple machinery.

## Links

Companion Volume implementation guides are found in VETNet -

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