



Australian Government

AMPS302 Prepare dried meat

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to select and dry meat cuts for the production of dried meat products.

This unit is applicable to workers producing products such as jerky, biltong and dried pet treats (e.g. pigs' ears).

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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 processing 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 and prepare meat for drying	1.1 Select meats cuts for drying according to workplace specifications 1.2 Inspect meat for defects 1.3 Identify defects and take corrective action according to

Element	Performance criteria
	workplace requirements 1.4 Prepare and store meat prior to processing according to workplace requirements
2. Dry meat products	2.1 Perform pre-operational checks on drier according to workplace requirements 2.2 Load drier according to workplace requirements, including hygiene and sanitation, and workplace health and safety requirements 2.3 Operate drier according to workplace requirements, including observing time and temperature specifications 2.4 Maintain records according to workplace requirements 2.5 Empty drier according to workplace requirements
3. Inspect and store dried meat	3.1 Inspect dried product according to workplace requirements 3.2 Store dried product prior to packing 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 MTMS302B Prepare dried meat.

Links

Companion Volume implementation guides are found in VETNet -

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