



Australian Government

AMPSS00028 Knife Sharpening Skill Set

Release 1

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Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

Description

This Skill Set describes the skills and knowledge to safely sharpen and handle knives in the meat processing industry.

Pathways Information

The Units of Competency comprising the Knife Sharpening Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 3 units of competency.

Unit Code	Unit Title
AMPCOR201	Maintain personal equipment
AMPCOR204	Follow safe work policies and procedures
AMPX209	Sharpen knives

Target Group

Typically the trainee is a meat industry employee who is required to regularly use a knife during the slaughtering, boning, slicing or further processing of meat cuts.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for the safe sharpening and use of knives in the meat industry.