



**Australian Government**

# **AMPSS00038 Meat Packer (Boning Room) Skill Set**

**Release 1**

## AMPSS00038 Meat Packer (Boning Room) Skill Set

### Modification History

Release Number	TP Version	Comments
1	AMPv2	Initial release

### Description

This Skill Set describes the skills and knowledge to handle and pack meat products at a meat processing boning room.

### Pathways Information

The Units of Competency comprising the Meat Packer (Boning Room) 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 5 units of competency.

Unit Code	Unit Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPA2068	Inspect meat for defects
AMPA2070	Identify cuts and specifications
AMPA2071	Pack meat products

## **Target Group**

Typically the trainee is a company employee who is engaged in the handling and packing of meat products in a meat processing boning room.

## **Suggested words for Statement of Attainment**

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for the handling and packing of meat products at a meat processing boning room.