



**Australian Government**

# **AMPX210 Prepare and slice meat cuts**

**Release: 1**

## AMPX210 Prepare and slice meat cuts

### Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

### Application

This unit describes the skills and knowledge required to prepare and slice meat into finished meat cuts.

This unit is applicable to operators in smallgoods, food services and meat retail businesses where products are prepared for sale.

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

All work should be carried out in relation to workplace requirements, regulatory requirements and hygiene standards.

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.

### Pre-requisite Unit

AMPX209 Sharpen knives

### 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. Slice and trim meat in preparation for sale	1.1 Prepare and slice meat cuts according to workplace requirements and customer specifications 1.2 Separate meat cuts into final meat cuts according to Quality Assurance (QA), hygiene and sanitation, workplace health and safety, and customer specifications

Element	Performance criteria
2. Handle knife effectively	2.1 Handle knife safely, hygienically and effectively

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

MTMSR201C Prepare and slice meat cuts	E
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## Links

Companion Volume implementation guides are found in VETNet -

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