



Australian Government

Assessment Requirements for AMPX211 Trim meat to specifications

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

Candidates must be observed trimming a selection of meat cuts in accordance with workplace specifications.

The candidate must:

- prepare equipment appropriately prior to the commencement of the task
- give examples of customer and workplace specifications for trimming meat
- trim meat to specifications as follows:
 - for meat retailing, meat must include beef, sheep meat and one other species
 - for smallgoods manufacturing, meat must include a minimum of one species
- use a knife to workplace, health and safety, and hygiene requirements
- maintain a sharp knife
- apply relevant communication skills
- apply relevant regulatory requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- hygiene requirements for the handling of meat products
- steps in sharpening a knife
- workplace, health and safety and hygiene requirements for use of a knife
- relevant regulatory requirements

Assessment Conditions

Competency must be demonstrated under conditions similar to the speed of production and within the parameters of the role and responsibilities.

Assessment must occur in the workplace under normal enterprise or production conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

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