



**Australian Government**

# **AMPX211 Trim meat to specifications**

**Release: 1**

## AMPX211 Trim meat to specifications

### Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

### Application

This unit describes the skills and knowledge required to trim a selection of meat cuts in accordance with workplace specifications.

This unit applies to operators in smallgoods enterprises, meat retail and meat wholesale operations.

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

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. Trim meat to workplace specifications	1.1 Trim meat to workplace specifications. 1.2 Trim meat to workplace health and safety, hygiene and sanitation, and workplace requirements. 1.3 Trim meat to customer specifications.

<b>Element</b>	<b>Performance criteria</b>
2. Handle product hygienically	2.1 Handle product to meet hygiene and sanitation requirements.
3. Handle knife effectively	3.1 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

MTMSR202C Trim meat to specifications	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>