Australian Government

AMPX216 Operate mincer

Release: 1

AMPX216 Operate mincer

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate and maintain mincing machinery, select product for mincing and monitor finished product to achieve quality specifications.

This unit is applicable to workers in boning rooms, knackeries, pet food stores, food services operations, smallgoods plants, wholesale or retail butcheries.

All work should be carried out to comply with workplace and hygiene requirements.

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.

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

Pre-requisite Unit

Nil.

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. Mince meat	1.1 Operate mincer in accordance with workplace requirements and manufacturer's specifications 1.2 Operate mincer in accordance with workplace health and safety requirements 1.3 Monitor input and output to ensure compliance with Quality

Element	Performance criteria
	Assurance (QA) requirements
2. Maintain mincer	2.1 Follow mincer start-up procedures in accordance with work instructions
	2.2 Perform routine maintenance and cleaning in accordance with work instructions

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2040C Operate mincer.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7