



Australian Government

AMPX302 Cure and corn product

Release: 1

AMPX302 Cure and corn product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to cure and corn various meat products.

Smallgoods and value-adding establishments may prepare product for wholesale customers, and meat retailers for retail customers.

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

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

This unit applies to individuals who work under broad direction and take responsibility for their own work, including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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. Prepare, operate and clean processing equipment used for curing and corning product	1.1 Prepare processing equipment in accordance with manufacturer's specifications, workplace health and safety, hygiene and sanitation, and workplace requirements 1.2 Operate processing equipment in accordance with manufacturer's specifications, workplace health and safety, hygiene and sanitation, and workplace requirements 1.3 Clean processing equipment in accordance with manufacturer's

Element	Performance criteria
	specifications, workplace health and safety, hygiene and sanitation and workplace requirements
2. Prepare meat	2.1 Select meat in accordance with product specifications 2.2 Prepare meat in accordance with product specifications, hygiene and workplace requirements
3. Prepare ingredients	3.1 Select and prepare ingredients in accordance with product specifications, hygiene and workplace requirements
4. Prepare brines	4.1 Add required amount of water, other liquids and solid additives in correct order and mix in accordance with product specifications, hygiene and workplace requirements 4.2 Prepare brine solutions in accordance with product specifications, hygiene and workplace requirements 4.3 Use hydrometer (salinometer) to check brine solution
5. Process meat	5.1 Cure or corn meat in accordance with product specifications, health regulations and workplace and production requirements 5.2 Regularly monitor processing 5.3 Make adjustments to processing to achieve product specifications
6. Store meat product	6.1 On completion of processing, store product in accordance with product specifications, hygiene, regulatory and workplace requirements

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 MTMPSR301C Cure and corn product.

Links

Companion Volume implementation guides are found in VETNet -

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