



Australian Government

AMPRET202 Identify species and meat cuts

AMPRET202 Identify species and meat cuts

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to identify species and meat cuts.

This unit applies to individuals who work under general supervision in boning rooms, smallgoods manufacturing and meat retail operations.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil.

Competency field(s)

N/A

Unit sector(s)

Retail (RET)

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 for work task	1.1 Identify workplace health and safety requirements for handling meat, including personal protective equipment

	1.2 Identify sources of potential contamination to meat cuts 1.3 Identify hygiene and sanitation requirements for handling meat cuts
2. Identify meat cuts	2.1 Identify primal meat cuts by species following workplace requirements and specifications 2.2 Identify secondary meat cuts by cut name and species following workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	- Interpret key elements of workplace instructions and diagrams - Interpret labels on cartons

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPRET202 Identify species and meat cuts	AMPR101 Identify species and meat cuts	Unit code updated Unit sector code added AQF code updated to Level 2 Unit application updated Performance Criteria clarified Foundation Skills added	Equivalent

		Assessment Requirements re- worded for clarity	
--	--	--	--

Assessment Requirements for AMPRET202 Identify species and meat cuts

Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has correctly identified, at a minimum:

- at least five primal cuts by species, from beef, sheep and one other species
- two secondary cuts from each primal identified.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- primal and secondary meat cuts for different species
- different species and categories of meat and meat cuts
- principles of product selection by species, primal and cut type
- appropriate sources of information on species or cuts
- hygiene and safety requirements to be used when handling meat.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing workplace or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - primal and secondary cuts of meat for at least three different species
- specifications:

- diagrams and images (digital or paper-based) of meat cuts, workplace requirements and product specifications
- personnel:
 - access to supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.