



Australian Government

AMPRET203 Trim meat for further processing

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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 use a knife for trimming lesser-valued cuts of meat. The trim is usually performed prior to further processing such as mincing and sausage-making.

This unit applies to individuals who work under general supervision in meat processing premises; for example 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)

AMPWHS201 Sharpen and handle knives safely

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 work instruction for trimming meat and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective clothing and equipment 1.3 Identify sources of potential contamination to meat cuts 1.4 Identify hygiene and sanitation requirements for trimming meat cuts
2. Trim meat	2.1 Trim meat to workplace specifications 2.2 Follow workplace health and safety, and hygiene and sanitation requirements 2.3 Handle knife safely, hygienically and effectively

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
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify work instructions - Report issues promptly

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
AMPRET203 Trim meat for further processing	AMPR102 Trim meat for further processing	Unit code updated Unit sector code added	Equivalent

		AQF code updated to Level 2 Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity	
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Assessment Requirements for AMPRET203 Trim meat for further processing

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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 trimmed at least two meat cuts, from two different species, for further processing, following workplace requirements.

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:

- workplace requirements for trimming meat for further processing
- types of trims that are carried out, such as to:
 - trim to remove cap, intercostal muscles, excess fat, membrane, silver skin
 - achieve a specific visual lean ratio
- hygiene and safety requirements for use of a knife
- specifications for trimming meat
- sources of contamination and cross-contamination, and ways to minimise the food safety risks
- corrective actions to take if contamination or defects are present
- workplace health and safety hazards encountered when trimming meat, and how the associated risks are controlled.

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 premises at workplace production speed, or an environment that accurately reflects workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - meat for trimming
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents
- 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>.