



Australian Government

AMPRET205 Prepare minced meat and minced meat products

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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 prepare minced meat and minced meat products.

This unit applies to those who work under general supervision in meat processing premises; for example boning rooms, smallgoods manufacturing and meat retailing 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 preparing and mincing meat, and clarify where required

	1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify species of meat to be prepared and minced 1.4 Identify sources of potential contamination to meat 1.5 Identify hygiene and sanitation requirements for preparing and mincing meat
2. Clean and prepare processing equipment	2.1 Prepare mincing equipment following workplace requirements, health and safety, and hygiene and sanitation requirements 2.2 Clean mincing equipment following workplace requirements, health and safety, and hygiene and sanitation requirements 2.3 Adjust mincing equipment as required, following workplace requirements, health and safety, and hygiene and sanitation requirements
3. Mince meat	3.1 Select trimmings according to workplace policy 3.2 Grade, select and combine trimmings to required fat and product requirements 3.3 Cut trimmings to workplace requirements to avoid blockages in mincer 3.4 Feed trimmings through mincer efficiently to avoid blockages and heat build-up 3.5 Monitor product to ensure it meets requirements 3.6 Report any faults or issues with mincing process 3.7 Maintain product at correct temperature during processing 3.8 Handle and store products at correct temperature and conditions
4. Prepare minced meat products	4.1 Prepare minced meat products following regulatory, workplace, health and safety, and hygiene requirements 4.2 Combine ingredients to workplace requirements 4.3 Process meat in preparation for forming to product specifications and regulatory requirements 4.4 Form product to workplace specifications and regulatory requirements 4.5 Maintain safe temperature of product during processing and handling 4.6 Store product at specified temperature and conditions

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 information in workplace instructions and product specifications
Oral communication	- Ask questions to clarify information - Seek advice from supervisor or mentor when working with new products
Numeracy	- Interpret time - Interpret temperature gauges (°C) - Accurately copy and record temperature, weights and time - Interpret weights and measure in product recipes - Reformulate recipes for quantity

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
AMPRET205 Prepare minced meat and minced meat products	AMPR104 Prepare minced meat and minced meat products	Unit code updated Unit sector code added AQF code updated to Level 2 Unit application updated Pre-requisite updated Performance Criteria clarified	Equivalent

		Foundation Skills added	
		Assessment Requirements clarified	

Assessment Requirements for AMPRET205 Prepare minced meat and minced meat products

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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 prepared minced meat and at least two minced meat products to meet 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 and specifications for minced meat products prepared at worksite
- regulatory requirements for minced meat products prepared at worksite
- start-up and shut-down equipment procedures for mincing equipment
- safe operating procedures for processing equipment used in making minced meat products
- purposes and processes for undertaking emergency stops, machine lockouts and isolation procedures
- methods to avoid cross-contamination of product
- workplace health and safety hazards that can occur when mincing meat, and how the associated risks are managed
- conditions under which equipment may need adjusting
- typical adjustments made to processing equipment, including tightening front plate
- fat content using chemical lean measures or visual lean estimation
- temperature requirements for product
- procedure for cleaning equipment.

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 preparation and mincing
 - mincer
- 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>.