



Australian Government

AMPA2070 Identify cuts and specifications

Release: 1

AMPA2070 Identify cuts and specifications

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to accurately identify and select the meat cuts sliced and packed or retailed at a particular workplace.

This unit is applicable to workers in a registered meat processing premises such as a boning room, food service operations, game meat processing establishment, wholesale and retail butchery.

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 processing 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. Identify meat cut specifications	1.1 Identify and explain elements of meat cut specification 1.2 Describe products to specification according to workplace procedures and customer requirements
2. Select products	2.1 Correctly sort products and select by specification according to

Element	Performance criteria
	workplace requirements 2.2 Accurately measure products to specification according to workplace procedures 2.3 Identify out-of-specification product and take corrective action according to 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 MTMP2074C Identify cuts and specifications.

Links

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

Assessment Requirements for AMPA2070 Identify cuts and specifications

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Performance Evidence

The candidate must accurately identify and select the meat cuts sliced and packed or retailed at a particular workplace.

The candidate must:

- sort products by specification
- demonstrate methods of accurately classifying product by measurement and describing products to specification
- identify out-of-specification meat cuts and take corrective action according to workplace requirements
- apply relevant workplace health and safety requirements
- apply relevant regulatory requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- methods of accurately classifying product by measurement and describing products to specification
- hygiene and sanitation requirements
- consequences of out-of-specification meat cuts being packed and despatched or sold to a customer
- relevant workplace health and safety requirements
- relevant regulatory requirements
- cut and trim specifications employed in the workplace

Assessment Conditions

Competency must be demonstrated for the full range of meat cuts at a premises.

Assessment documentation must be endorsed for species and cuts.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge

- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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