



Australian Government

AMPPKG203 Identify cuts and specifications

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
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 accurately identify and select meat cuts to be packed.

This unit applies to individuals who work under general supervision in a meat processing premises.

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.

Mandatory workplace requirements apply to the assessment of this unit.

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)

Packaging (PKG)

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 meat cuts	2.1 Correctly sort meat cuts and select by specification following workplace requirements 2.2 Measure products to specification following workplace procedures 2.3 Identify out-of-specification product and identify corrective action following work instructions

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 detail included in meat cut specifications
Numeracy	Weigh product using approved scales of measure

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
AMPPKG203 Identify cuts and specifications	AMPA2070 Identify cuts and specifications	Unit code updated Unit sector code added Unit application updated	Equivalent

		Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	
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Assessment Requirements for AMPPKG203 Identify cuts and specifications

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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 identified and selected meat cuts, following workplace requirements.

The assessor must observe the individual identifying cuts and specifications for a minimum of 15 minutes.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

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:

- methods of accurately classifying product by measurement and describing products to specification
- cut and trim specifications used in the workplace
- out-of-specification products and the appropriate corrective action to take
- consequences of out-of-specification meat cuts being packed and dispatched or sold to a customer
- hygiene and sanitation requirements for working with meat

- workplace health and safety hazards and controls for the associated risks.

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*
- resources, equipment and materials:
 - *personal protective equipment*
 - *meat cuts*
- specifications:
 - *meat cut specifications*
 - *task-related documents*
- personnel:
 - *access to workplace 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.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.