



Australian Government

AMPR101 Identify species and meat cuts

Release: 1

AMPR101 Identify species and meat cuts

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

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

This unit is applicable to boning rooms, smallgoods manufacturing and meat retail operations.

All training must be conducted according to Australian meat industry standards and regulations.

All work should be carried out to comply with workplace requirements.

This unit applies to individuals who work alongside a supervisor in most situations and exercise limited autonomy.

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

Pre-requisite Unit

Nil.

Unit Sector

Meat retailing

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 cuts	1.1 Correctly identify meat cuts by cut name and species according to workplace requirements and specifications 1.2 Correctly select meat cuts by cut name and species according to workplace requirements
2. Identify primal cuts	2.1 Correctly identify primal cuts by name and species according to workplace requirements

Element	Performance criteria
	2.2 Correctly select primal cuts by name and species according to workplace requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMR101C Identify species and meat cuts	E
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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 AMPR101 Identify species and meat cuts

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Performance Evidence

The candidate must be able to select and identify primal and secondary cuts correctly by species and cut for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing.

The candidate must demonstrate ability to:

- identify meat cuts according to label on cartons (as appropriate)
- apply relevant regulatory requirements
- select and handle products according to workplace health and safety requirements

Knowledge Evidence

The candidate must demonstrate knowledge of (for a minimum of three species for meat retailing and at least one species for smallgoods manufacturing):

- primal cuts used for different cuts of meat
- principles of product selection by species, primal and cut type
- relevant regulatory requirements
- appropriate sources of information on new species or cuts
- different species and categories of meat and meat cuts

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

The following three forms of assessment must be used

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third party report of performance over time

Assessors must satisfy current standards for RTOs.

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