



Australian Government

AMPR104 Prepare minced meat and minced meat products

Release: 1

AMPR104 Prepare minced meat and minced meat products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to prepare minced meat and minced meat products in accordance with regulatory requirements.

This unit is applicable to workers in 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 and hygiene requirements.

This unit applies to individuals who undertake routine activities in highly structured and stable contexts.

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

Pre-requisite Unit

AMPX209 Sharpen knives

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. Clean and prepare processing equipment used in the preparation of minced meat products	1.1 Prepare mincing equipment according to manufacturer specifications and workplace health and safety, and hygiene and sanitation requirements 1.2 Clean mincing equipment according to manufacturer specifications, and workplace health and safety requirements 1.3 Adjust mincing equipment as required in accordance with manufacturer specifications and workplace, health, safety and

Element	Performance criteria
	hygiene requirements
2. Mince meat	2.1 Select trimmings according to workplace policy 2.2 Cut trimmings to manufacturer specifications and workplace requirements to avoid blockages in mincer 2.3 Feed trimmings through mincer efficiently to avoid blockages and heat build-up 2.4 Accurately identify species 2.5 Separately store species according to product description 2.6 Maintain product at correct temperature during processing 2.7 Handle and store products at correct temperature and conditions
3. Prepare minced meat products	3.1 Prepare minced meat products according to regulatory, workplace, hygiene, health and safety requirements 3.2 Combine ingredients to workplace requirements 3.3 Measure fat content 3.4 Process meat in preparation for forming to product specifications and regulatory requirements 3.5 Form product to specifications and regulatory requirements 3.6 Maintain correct temperature of product during processing and handling 3.7 Store product at correct temperature and conditions

Foundation Skills

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

Unit Mapping Information

MTMR104C Prepare minced meat and minced meat products	E
---	---

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 AMPR104 Prepare minced meat and minced meat products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must be observed preparing minced meat and minced meat products in accordance with regulatory requirements. Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- activate mincing equipment to assess its readiness for operational use
- identify different species and categories of meat
- start-up and shut-down equipment when necessary according to manufacturer, workplace and health and safety, requirements
- operate a mincer to manufacturer, workplace health and safety, and hygiene and sanitation requirements
- tighten front plate on mincer as required
- operate adjustment tools and equipment correctly
- interpret time and temperature measuring equipment
- accurately copy and record temperature, weights and time, according to workplace requirements
- clean mincer between species to avoid cross-contamination
- use tools and cleaning agents appropriate to the cleaning activity or manufacturer's specifications
- report faults and adjustments required either verbally or in writing according to workplace requirements
- list minced meat products
- seek advice from appropriate sources when working with new products
- use relevant communication skills

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- conditions under which equipment may need adjusting
- fat content using chemical lean measures or visual lean estimation

- the purpose and use of processing equipment used in making minced meat products
- temperature requirements for product
- purposes and processes for undertaking emergency stops, machine lockouts and isolation procedures
- procedure for cleaning equipment

Assessment Conditions

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

Assessment must occur in the workplace or in a simulated environment under normal operating conditions.

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.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>