



Australian Government

AMPR301 Prepare specialised cuts

Release: 1

AMPR301 Prepare specialised cuts

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to select and prepare specialised meat cuts, such as ‘trim lamb’ or ‘new-fashioned pork’.

This unit is applicable to workers in boning rooms, food services and meat retailing operations.

All training must be conducted in accordance with 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 work under broad direction and take responsibility for their own work.

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

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. Determine customer needs	1.1 Clarify customer needs through questioning and active listening to ensure specialised cuts are cut and trimmed correctly 1.2 Utilise sources of information when necessary to ensure specialised cuts meet the needs of customers
2. Select meat for	2.1 Select meat in accordance with quality requirements of

Element	Performance criteria
specialised cuts	specialised cuts 2.2 Select meat from a minimum of two species 2.3 Select meat from bone-in primals
3. Prepare specialised meat cuts	3.1 Cut meat according to customer and workplace requirements 3.2 Present cuts to customer requirements
4. Handle knife effectively	4.1 Handle knife safely, hygienically and effectively
5. Cost and price specialised cuts	5.1 Cost specialised cuts to include yield and labour costs 5.2 Price specialised cuts to meet 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

MTMR301C Prepare specialised 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 AMPR301 Prepare specialised cuts

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Performance Evidence

The candidate must be observed preparing specialised cuts from a minimum of two species.

The candidate must:

- establish customer requirements by questioning, active listening and clarifying of customer comments where applicable
- seek advice from appropriate sources when developing new cuts
- select and weigh meats for a range of specialised cuts
- prepare specialised meat cuts to workplace health and safety and hygiene requirements
- identify sub-standard products and rectify as appropriate
- apply communication skills relevant to the task
- apply mathematical skills relevant to the task
- explain food safety, Quality Assurance (QA) and product quality requirements for specialised cuts
- apply relevant workplace health and safety and regulatory requirements

Knowledge Evidence

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

- what specialised cuts are
- food safety, QA and product quality requirements for specialised cuts
- requirements for a range of specialised cuts according to workplace and customer requirements
- types of specialised cuts to meet customer requirements
- relevant workplace health and safety and regulatory requirements
- why meat retailers sell specialised cuts
- why customers request specialised cuts
- costing and pricing calculations

Assessment Conditions

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

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

Where the candidate does not prepare specialised cuts in their usual place of work they must complete the requirements of the unit in an alternative work placement or in a simulated environment.

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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