



Australian Government

AMPR308 Prepare, roll, sew and net meat

Release: 1

AMPR308 Prepare, roll, sew and net meat

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit covers the skills and knowledge required to roll, sew and net meat.

This unit is applicable to meat retailing, food services and smallgoods enterprises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace, regulatory and hygiene standards.

This unit applies to individuals who work under broad supervision 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

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. Prepare meat for rolling, sewing and netting	1.1 Prepare meat for rolling, sewing and netting according to workplace, hygiene, workplace health and safety and Quality Assurance (QA) requirements
2. Roll meat	2.1 Roll meat according to product and customer specifications, workplace, hygiene and QA requirements
3. Sew, net and tie meat	3.1 Sew, net and tie meat according to workplace, workplace health and safety, hygiene and QA requirements, and product and

Element	Performance criteria
	customer specifications

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR309C Prepare, roll, sew and net meat	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 AMPR308 Prepare, roll, sew and net meat

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- explain meat preparation for rolling
- operate netting machines
- roll, tie, sew and net meats to accepted workplace standard
- use different techniques to tie meat
- identify sub-standard products and rectify
- apply relevant regulatory requirements
- seek advice from appropriate sources, as necessary, when working with new products
- use communication and mathematical skills appropriate to the task
- work with team members to develop new products

Knowledge Evidence

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

- use of netting
- meat preparation for rolling
- relevant regulatory requirements

Assessment Conditions

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

Assessment must occur in the workplace under normal operating conditions 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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