



Australian Government

AMPR311 Prepare portion control to specifications

Release: 1

AMPR311 Prepare portion control to specifications

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to break and prepare carcasses and primal cuts to portion control specifications. The products are cut to meet the specifications of the hospitality industry, including restaurants, hotels or airlines.

This unit is applicable to workers in boning rooms and meat retail 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 requirements and hygiene standards.

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. Slice primal cuts to portion control specifications	1.1 Select cuts to customer specifications to maximise yield 1.2 Slice cuts to specified weight tolerances and for maximum yield 1.3 Slice cuts to workplace, hygiene and Quality

Element	Performance criteria
	Assurance (QA) requirements
2. Handle knife effectively	2.1 Handle knife safely, hygienically and effectively
3. Package and label cuts to specifications	3.1 Package cuts to customer specifications and workplace requirements 3.2 Label cuts to customer specifications and 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

MTMR312C Prepare portion control to specifications	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 AMPR311 Prepare portion control to specifications

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

Candidates must be able to demonstrate cutting, slicing and trimming techniques to workplace requirements and customer specifications for a minimum of two species.

The candidate must:

- select primal cuts for maximum yield and suitability to portion control specification
- demonstrate cutting, slicing and trimming techniques to workplace requirements and customer specifications for a minimum of two species
- demonstrate safe use of bandsaw, as required
- demonstrate sorting procedures to gain maximum yield
- explain and demonstrate hygiene standards and procedures for preparing portion control cuts
- explain and demonstrate QA standards and procedures for preparing portion control cuts
- slice portions evenly
- apply mathematical skills relevant to the task
- explain and demonstrate correct procedure for achieving and maintaining weights while cutting
- identify sub-standard product and rectify appropriately
- demonstrate the ability to listen actively and ask questions to confirm understanding when customers are explaining new cuts and/or specifications
- work with team members
- explain and demonstrate sorting procedures for achieving and maintaining weights while cutting to gain maximum yield
- apply workplace health and safety and regulatory requirements
- use communication skills relevant to the task

Knowledge Evidence

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

- correct procedure for achieving and maintaining weights while cutting
- hygiene standards and procedures for preparing portion control cuts

- QA standards and procedures for preparing portion control cuts
- sorting procedures for achieving and maintaining weights while cutting to gain maximum yield
- pre-portioning processes
- criteria for selection of meat to suit specification
- hygiene requirements for preparation of cuts
- portion specification
- quality requirements for preparation of cuts
- relationship between primal cut size, dimensions, order specification and yield
- value of off-cuts
- workplace health and safety and 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.

Links

Companion Volume implementation guides are found in VETNet -

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