



Australian Government

AMPS213 Manually link and tie product

Release: 1

AMPS213 Manually link and tie product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to manually link and tie meat products.

Operators in smallgoods plants require this unit where they are required to manually link and tie products such as sausages, frankfurts, salamis and Strasbourg.

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

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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

This unit must be delivered and assessed in the context of Australian meat industry standards and regulations.

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. Link and tie product	1.1 Link and tie product at a rate similar to workplace production requirements 1.2 Link product in accordance with product specifications and workplace requirements 1.3 Link and tie product according to regulatory, workplace health and safety, and hygiene requirements

Element	Performance criteria
	1.4 Hang product 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

This unit is equivalent to MTMS219A Manually link and tie product.

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 AMPS213 Manually link and tie product

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Performance Evidence

The candidate must manually link and tie meat products.

The candidate must:

- follow the requirements of the work instruction
- work at production speed
- link and tie product to workplace, health and safety, and hygiene requirements
- handle knives safely and effectively (as required)
- identify, remove and report defective products to workplace requirements
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- rationale for linking, tying and hanging products
- workplace requirements for dealing with waste products and broken casings
- applicable regulatory requirements

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 production conditions.

As a minimum, the following three forms of assessment must be used:

- workplace demonstration
- workplace referee's observation of performance over time
- quiz, question and answer

Assessors must satisfy the current standards for RTOs.

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