



Australian Government

AMPS307 Sort meat

Release: 1

AMPS307 Sort meat

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to select and sort meat products to specification in a meat establishment.

A skilled operator in a smallgoods establishment would sort meat prior to batching and further processing.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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 processing 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. Sort products	1.1 Correctly select products by specification according to customer and workplace requirements 1.2 Identify and deal with contaminated products according to workplace and hygiene requirements

Element	Performance criteria
	1.3 Sort products by specification according to workplace requirements
2. Classify products	1.1 Accurately measure products to specification according to workplace requirements 1.2 Describe products to specification 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 MTMS307A Sort meat.

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 AMPS307 Sort meat

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Performance Evidence

Candidates must select and sort meat products to specification in a meat establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- identify a range of meat cuts related to sorting meat
- consistently sort and classify meat products to:
 - customer requirements
 - hygiene and sanitation requirements
 - quality requirements
 - workplace health and safety requirements
 - workplace requirements
- explain and demonstrate methods of accurately measuring and describing products to specification
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- hygiene requirements for sorting meat
- likely contaminants
- regulatory requirements
- workplace requirements for sorting meat

Assessment Conditions

Competency must be demonstrated over time and under typical operating 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:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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