



Australian Government

Assessment Requirements for AMPSMA201 Slice product using simple machinery

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

The individual must have safely manually operated an adjustable meat slicing machine to prepare four customer orders with two different types of meat across the four orders. In doing so, the individual must have set up, loaded, operated, shut down and cleaned the machine. Each product order must include customer specifications.

For each order, there must be evidence that the individual has:

- confirmed the finished product quantity and quality requirements
- identified at least three safety hazards, assessed and controlled risk using workplace health and safety procedures
- selected and correctly fitted appropriate personal protective equipment (PPE), including a cut proof glove
- selected and correctly fitted appropriate contamination control clothing
- manually set meat slicing equipment and conducted preoperational checks according to finished product, hygiene and safety requirements
- checked unsliced product to meet quality and customer requirements
- adjusted slicing equipment to correct out-of-specification products and meet required production speed
- cleaned and sanitised meat slicing equipment, including niche areas and potential microbiological harbourage sites
- removed sliced product and any obstructions from slicer in accordance with workplace procedures and health and safety requirements
- weighed, packaged and labelled finished sliced products according to consumer and quality specifications.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- key features of workplace health and safety and quality assurance requirements associated with meat slicing operations
- contamination control clothing and PPE for meat slicing, including cut proof glove
- preoperational hygiene and safety inspections for food safety
- key features and functions of meat slicing equipment and accessories, including:
 - manufacturer and workplace instructions for safe operation
 - control panels and ancillary controls
 - operating capacities, efficiencies and applications
 - range of blades, fitting instructions and maintenance requirements
 - location and function of safety features
- workplace procedures for:
 - cleaning and sanitation
 - metal detection in a product
 - preparation of product for slicing
 - weighing and bagging of sliced product
 - calibration and adjustment of weight measuring equipment
- regulatory requirements for accuracy of weights
- workplace operating procedures for meat slicing equipment and products
- procedure for sharpening a slicing blade
- workplace procedures for handling faulty product and reporting equipment faults
- potential microbiological harbourage sites in meat slicing equipment, including seals, exposed bearings, and pivots.
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Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a smallgoods manufacturing or retail workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - meat slicing, weighing and packing equipment and accessories required for the tasks specified in the performance evidence
 - contamination control clothing and PPE including cut proof glove and meat grip
- specifications:
 - four different meat slicing work orders stipulated in the performance evidence
 - workplace procedures for meat slicing equipment process as stipulated in the performance evidence
 - workplace procedures for worker safety and contamination control
 - manufacturer operating instructions for manually set and adjusted slicing equipment and accessories.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

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