



Australian Government

AMPSMA201 Slice product using simple machinery

Release: 1

AMPSMA201 Slice product using simple machinery

Modification History

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

Application

This unit of competency describes the skills and knowledge required to set up, load, clean and operate manually set and adjusted slicing equipment.

This unit applies to individuals who work in a smallgoods manufacturing establishment, smallgoods retailers, delicatessens, supermarkets, retail butchers or other cross sector work settings where slicing equipment is used. This unit applies to operators of hand slicers, small automatic slicers and retail butcher shop slicers. It is not applicable for operators of large-scale production slicing machinery.

This unit applies to individuals who undertake routine tasks under supervision and who are responsible for operating manually set and adjusted slicing equipment, exercise limited autonomy and have some accountability for their own work

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Smallgoods (SMA)

Elements and Performance Criteria

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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

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1. Prepare for slicing	1.1 Select and fit personal protective equipment including cut proof glove and meat grip 1.2 Confirm product to be sliced and required slicing specifications, quantity or weight 1.3 Set up equipment and accessories according to product specifications 1.4 Clean equipment and machinery according to hygiene requirements 1.5 Conduct pre-start checks of equipment and rectify or report faults according to workplace procedures 1.6 Prepare product for slicing and identify and action out-of-specification product
2. Operate slicing equipment	2.1 Operate equipment to maximise production of sliced products while maintaining user safety according to manufacturer specifications, without modifying equipment 2.2 Adjust equipment and accessory settings for product change over as required 2.3 Sharpen or replace slicing blades as required, according to workplace procedures 2.4 Identify, rectify or report equipment malfunctions or faults according to workplace procedures 2.5 Clear obstructions from the slicer according to health and safety requirements 2.6 Identify and rectify product related problems according to workplace requirements 2.7 Remove sliced product from equipment according to workplace health and safety requirements
3. Weigh and package products	3.1 Check and/or recalibrate weight measuring equipment according to manufacturer and regulatory requirements 3.2 Confirm sliced product dimensions and quality according to workplace procedures 3.3 Weigh, package and label products according to product hygiene, quality assurance and customer requirements
4. Shut down slicing	4.1 Shut down slicing equipment according to workplace and

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equipment	regulatory hygiene requirements 4.2 Identify and report faults and maintenance requirements 4.3 Maintain workplace records in appropriate format

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret operating manuals for slicing equipment
Writing	Complete records using industry terminology
Oral Communication	Use open and closed questions to clarify information
Numeracy	- Estimate and measure weight (kg, g) and speed (mins, secs) - Interpret mathematical symbols including kilograms (kg) and grams (g)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPSMA201 Slice product using simple machinery	AMPS207 Slice product using simple machinery	Application updated Unit sector added Unit code and title updated to better reflect work task Previous element 2 merged with element 1 Previous element 3 merged with element 4	Not equivalent

		Performance criteria added, revised, reordered, or merged for clarity Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated	
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Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPSMA201 Slice product using simple machinery

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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.

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