



Australian Government

AMPSS00011 Cheek Meat Recovery Skill Set

Release 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Description

This Skill Set describes the skills and knowledge to recover cheek meat in a meat processing plant.

Pathways Information

The Units of Competency comprising the Cheek Meat Recovery Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 2 units of competency.

Unit Code	Unit Title
AMPA2084	Remove cheek meat
AMPX209	Sharpen knives

Target Group

Typically the trainee is a company employee who works in a slaughtering establishment recovering cheek meat from heads.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for recovering cheek meat in a meat processing plant.