



Australian Government

AMPSS00012 Cook and Process Meats for Meat Retail Product Range 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 include previously cooked or processed meats in a meat retailing product range.

Pathways Information

The units of competency comprising the Cook and Process Meats for Meat Retail Product Range Skill Set are drawn from AQF levels II, III and IV in the meat processing qualifications, and can be counted towards these qualifications where this is in accordance with the qualification requirements.

Licensing/Regulatory Information

Not applicable.

Skill Set Requirements

Complete 7 units of competency.

Unit Code	Unit Title
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR404	Facilitate hygiene and sanitation performance
AMPR321	Collect and prepare standard samples
AMPS207	Slice product using simple machinery
AMPX214	Package meat and smallgoods product for retail sale
AMPX402	Monitor and overview the production of processed meats and smallgoods
AMPX420	Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

Target Group

This Skill Set is for meat retailers who wish to include cooked and/or processed meats with their existing product range.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for the inclusion of cooked or processed meats in a meat retailing product range.