



Australian Government

AMPSS00041 Meat Processing Cleaner (Boning Room) 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 clean after operations in a boning room.

Pathways Information

The Units of Competency comprising the Meat Processing Cleaner (Boning Room) 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 5 units of competency.

Unit Code	Unit Title
CPPCLO3035	Maintain cleaning storage areas
AMPCOR202	Apply hygiene and sanitation practices
AMPCOR204	Follow safe work policies and procedures
AMPA2173	Overview cleaning program
AMPA2174	Clean after operations – boning room

Target Group

Typically the trainee is an existing employee who will be able to undertake a post-production clean including immobilizing machinery and operating cleaning equipment in a boning room.

Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for cleaning after operations in a boning room.