



**Australian Government**

# **AMPSS00052 Produce Smoked Meat Products Skill Set**

**Release 2**

## AMPSS00052 Produce Smoked Meat Products Skill Set

### Modification History

| Release   | Comments                                                                                                                                                                                                           |
|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Release 2 | This version released with AMP Australian Meat Processing Training Package Version 7.0.<br>Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 2.0.                                                                                                                            |

### Description

This skill set describes the skills and knowledge required to produce smoked meat products that will be offered for sale in a retail meat product range.

### Pathways Information

The units of competency below provide credit towards several qualifications in the AMP Australian Meat Processing Training Package.

### Licensing/Regulatory Information

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

### Skill Set Requirements

- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR404 Facilitate hygiene and sanitation performance
- AMPR321 Collect and prepare standard samples
- AMPSMA201 Slice product using simple machinery
- AMPX214 Package meat and smallgoods product for retail sale
- AMPX305 Smoke product
- 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 individuals who want to increase their skills and knowledge to produce smoked meat products that will be offered for sale in a retail meat product range.

## **Suggested words for Statement of Attainment**

These competencies from the AMP Australian Meat Industry Training Package meet the industry requirements for individuals that produce smoked meat products that will be offered for retail sale.