



Australian Government

AMPSS00086 Knife Sharpening Skill Set

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Modification History

Release	Comments
1	This skill set was first released in AMP Australian Meat Processing Training Package Release 9.0.

Description

This skill set describes the skills and knowledge to safely sharpen and handle knives in the meat processing industry.

Pathways Information

These units of competency provide credit towards qualifications in the AMP Australian Meat Processing Training Package, including AMP20126 Certificate II in Meat Processing.

Licensing/Regulatory Information

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

Skill Set Requirements

Code	Title
AMPWHS201	Sharpen and handle knives safely
AMPWHS202	Follow safe work policies and procedures

Pre-requisite Requirements

There are no prerequisite requirements for this skillset.

Target Group

This skill set is for the individual beginning work or changing roles in the meat industry, who is required to regularly use a knife during the meat processing activities such as slaughtering, boning, slicing or further processing of meat cuts.

Skill Set Mapping Information

Previous Code and Title	Equivalence
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AMPSS00028 Knife Sharpening Skill Set	Not-Equivalent
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Suggested Words for Statement of Attainment

These competencies from the *AMP Australian Meat Processing Training Package* meet the industry requirements for the safe sharpening and use of knives in the meat industry.

Links

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.