



Australian Government

AMPSS00087 Meat Processing Cleaner (Amenities) 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 clean amenities in a meat processing premises.

The following unit has mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit's Assessment Requirements for details.

- AMPCLE204 Clean amenities and grounds

Pathways Information

These units of competency provide credit towards a number of 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
AMPCLE204	Clean amenities and grounds
AMPQUA205	Apply hygiene and sanitation practices
AMPWHS202	Follow safe work policies and procedures
CPPCLO3100	Maintain cleaning storage areas

Pre-requisite Requirements

There are no prerequisite requirements for this skillset.

Target Group

This skill set is for an individual who will be able to clean amenities in a meat processing premises.

Skill Set Mapping Information

Previous Code and Title	Equivalence
AMPSS00040 Meat Processing Cleaner (Amenities) Skill Set	Not-Equivalent

Suggested Words for Statement of Attainment

This Skill Set from the *AMP Australian Meat Industry Training Package* meets the industry requirements for cleaning amenities in a meat processing premises.

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>.