



**Australian Government**

# **AMPSS00092 Introduction to Meat Retailing 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 required to begin to work in Meat Retailing.

## Pathways Information

These units of competency provide credit towards qualifications in the AMP Australian Meat Processing Training Package, including AMP20426 Certificate II in Meat Retailing.

## Licensing/Regulatory Information

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

## Skill Set Requirements

| Code      | Title                                                         |
|-----------|---------------------------------------------------------------|
| AMPOPR205 | Complete orientation to meat processing                       |
| AMPQUA205 | Apply hygiene and sanitation practices                        |
| AMPR204   | Package products using manual packing and labelling equipment |
| AMPR209   | Produce and sell value-added products                         |
| AMPRET203 | Trim meat for further processing                              |
| AMPRET205 | Prepare minced meat and minced meat products                  |
| AMPWHS201 | Sharpen and handle knives safely                              |
| AMPWHS202 | Follow safe work policies and procedures                      |

## Pre-requisite Requirements

| Unit of competency                                     | Prerequisite requirement                   |
|--------------------------------------------------------|--------------------------------------------|
| AMPR209 Produce and sell value-added products          | AMPX209 Sharpen and handle knives safely   |
| AMPRET203 Trim meat for further processing             | AMPWHS201 Sharpen and handle knives safely |
| AMPRET205 Prepare minced meat and minced meat products | AMPWHS201 Sharpen and handle knives safely |

## Target Group

This skill set is for individuals who are considering working in the Meat Retailing sector of Meat Processing.

## Skill Set Mapping Information

| Previous Code and Title | Equivalence   |
|-------------------------|---------------|
|                         | Newly created |

## Suggested Words for Statement of Attainment

These competencies from the *AMP Australian Meat Industry Training Package* meet the industry requirements for new entrants to the Meat Retailing sector.

## 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>.