



**Australian Government**

# **AMPX209 Sharpen knives**

**Release: 2**

# AMPX209 Sharpen knives

## Modification History

| Release   | Comments                                                                                |
|-----------|-----------------------------------------------------------------------------------------|
| Release 2 | This version released with AMP Australian Meat Processing Training Package Version 5.0. |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 1.0. |

## Application

This unit describes the skills and knowledge required to maintain knives for safe and effective use in a meat establishment.

This unit is applicable to any worker who is required to sharpen a knife to use in a processing, wholesaling or retail meat establishment. This unit is a pre-requisite for any other unit where a knife is used to perform a task.

This unit must be delivered in the context of Australian meat industry standards and regulations.

All work should be carried out in accordance with workplace requirements, regulatory requirements and hygiene standards.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

## Unit Sector

## Elements and Performance Criteria

| Elements                                         | Performance Criteria                                                                                   |
|--------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i> |

| Elements                                         | Performance Criteria                                                                                                                                                                                       |
|--------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Elements describe the essential outcomes.</i> | <i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>                                                                                                     |
| 1. Sharpen knives                                | 1.1 Sharpen knives according to workplace requirements<br>1.2 Sharpen knives to maintain bevel edge<br>1.3 Use steel correctly to maintain bevel edge and to meet workplace health and safety requirements |
| 2. Work safely with others                       | 2.1 Use knives in ways which minimise the risk of injury<br>2.2 Use knives safely at all times in accordance with workplace health and safety, hygiene and sanitation, and food safety requirements        |
| 3. Maintain knives and associated equipment      | 3.1 Maintain knives to hygiene and sanitation, and workplace requirements<br>3.2 Maintain, clean and store knife-sharpening equipment to hygiene and sanitation, and workplace requirements                |

## Foundation Skills

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

| Skill                                                                                                           | Description |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency. |             |

## Unit Mapping Information

| Code and title current version      | Code and title previous version     | Comments                 | Equivalence status |
|-------------------------------------|-------------------------------------|--------------------------|--------------------|
| AMPX209 Sharpen knives<br>Release 2 | AMPX209 Sharpen knives<br>Release 1 | Typo corrected in PC 2.2 | Equivalent         |

## Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>