



Australian Government

AMPX210 Prepare and slice meat cuts

Release: 1

AMPX210 Prepare and slice meat cuts

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to prepare and slice meat into finished meat cuts.

This unit is applicable to operators in smallgoods, food services and meat retail businesses where products are prepared for sale.

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

All work should be carried out in relation to 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 occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Slice and trim meat in preparation for sale	1.1 Prepare and slice meat cuts according to workplace requirements and customer specifications 1.2 Separate meat cuts into final meat cuts according to Quality Assurance (QA), hygiene and sanitation, workplace health and safety, and customer specifications

Element	Performance criteria
2. Handle knife effectively	2.1 Handle knife safely, hygienically and effectively

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMSR201C Prepare and slice meat cuts	E
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Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for AMPX210 Prepare and slice meat cuts

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Performance Evidence

Candidates must be observed preparing and slicing meat into finished cuts.

For meat retailing:

- prepare and slice meat cuts for all primals for three species (including beef and sheep) to workplace and regulatory requirements, similar to the speed of production.

For smallgoods manufacturing:

- prepare and slice meat cuts for all primals for one species to workplace and regulatory requirements, similar to the speed of production.

The candidate must:

- demonstrate correct cutting, slicing and trimming techniques
- use safe and effective knife skills
- identify and name examples of finished meat cuts
- apply relevant regulatory requirements
- slice and trim meat in preparation for sale according to workplace health and safety, hygiene and workplace requirements and customer specifications
- prepare finished meat cuts from all primals relevant to meat retailing and/or smallgoods manufacturing
- remove defects from products according to workplace and regulatory requirements
- seek advice from relevant sources when working with new cutting equipment or products
- use communication skills appropriate to the task

Knowledge Evidence

The candidate must demonstrate a factual, technical and procedural knowledge of:

- principles of QA, hygiene and sanitation, and workplace health and safety in relation to slicing meat

- workplace requirements related to slicing meat
- relevant regulatory requirements

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

Assessment must occur in the workplace under normal enterprise or production conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

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