



Australian Government

AMPX211 Trim meat to specifications

Release: 1

AMPX211 Trim meat to specifications

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to trim a selection of meat cuts in accordance with workplace specifications.

This unit applies to operators in smallgoods enterprises, meat retail and meat wholesale operations.

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

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. Trim meat to workplace specifications	1.1 Trim meat to workplace specifications. 1.2 Trim meat to workplace health and safety, hygiene and sanitation, and workplace requirements. 1.3 Trim meat to customer specifications.

Element	Performance criteria
2. Handle product hygienically	2.1 Handle product to meet hygiene and sanitation requirements.
3. Handle knife effectively	3.1 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

MTMSR202C Trim meat to specifications	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 AMPX211 Trim meat to specifications

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Performance Evidence

Candidates must be observed trimming a selection of meat cuts in accordance with workplace specifications.

The candidate must:

- prepare equipment appropriately prior to the commencement of the task
- give examples of customer and workplace specifications for trimming meat
- trim meat to specifications as follows:
 - for meat retailing, meat must include beef, sheep meat and one other species
 - for smallgoods manufacturing, meat must include a minimum of one species
- use a knife to workplace, health and safety, and hygiene requirements
- maintain a sharp knife
- apply relevant communication skills
- apply relevant regulatory requirements

Knowledge Evidence

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

- hygiene requirements for the handling of meat products
- steps in sharpening a knife
- workplace, health and safety and hygiene requirements for use of a knife
- relevant regulatory requirements

Assessment Conditions

Competency must be demonstrated under conditions similar to the speed of production and within the parameters of the role and responsibilities.

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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