



Australian Government

AMPX216 Operate mincer

Release: 1

AMPX216 Operate mincer

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate and maintain mincing machinery, select product for mincing and monitor finished product to achieve quality specifications.

This unit is applicable to workers in boning rooms, knackeries, pet food stores, food services operations, smallgoods plants, wholesale or retail butcheries.

All work should be carried out to comply with workplace and hygiene requirements.

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.

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

Pre-requisite Unit

Nil.

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. Mince meat	1.1 Operate mincer in accordance with workplace requirements and manufacturer's specifications 1.2 Operate mincer in accordance with workplace health and safety requirements 1.3 Monitor input and output to ensure compliance with Quality

Element	Performance criteria
	Assurance (QA) requirements
2. Maintain mincer	2.1 Follow mincer start-up procedures in accordance with work instructions 2.2 Perform routine maintenance and cleaning in accordance with work instructions

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2040C Operate mincer.

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 AMPX216 Operate mincer

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Performance Evidence

The candidate must operate and maintain mincing machinery, select product for mincing and monitor finished product to achieve quality specifications.

The candidate must:

- operate mincer in accordance with work instructions and manufacturer specifications
- monitor minced product to ensure compliance with customer or workplace specifications
- monitor product to be minced to ensure compliance with QA specifications
- consistently follow hygiene and sanitation procedures associated with the operation of the mincer
- report equipment faults according to workplace requirements
- maintain mincer in accordance with work instructions
- apply relevant regulatory requirements
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- operation and adjustment of the mincer
- work instructions for operating the mincer
- relevant regulatory requirements
- potential workplace health and safety risks
- potential sources of contamination

Assessment Conditions

Assessment must be conducted using a mincer in an actual or simulated environment.

Candidate must be able to operate a mincer to produce minced meat products over a period of time under normal operating conditions of the workplace.

As a minimum, 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 the current standards for RTOs.

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