|  |  |
| --- | --- |
| AMPSS00051 | Produce Dried Meat Products Skill Set |

Modification History

|  |  |
| --- | --- |
| Release | Comments |
| Release 2 | This version released with AMP Australian Meat Processing Training Package Version 7.0.  Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 2.0. |

|  |
| --- |
| Description  This skill set describes the skills and knowledge to produce dried meat products for sale in a meat retailing workplace. |
| Pathways Information  The units of competency below provide credit towards several qualifications in the AMP Australian Meat Processing Training Package. |
| Licensing/Regulatory Information  No licensing, legislative or certification requirements apply to this skill set at the time of publication. |
| Skill Set Requirements   * AMPCOR202 Apply hygiene and sanitation practices * AMPCOR404 Facilitate hygiene and sanitation performance * AMPX214 Package meat and smallgoods product for retail sale * AMPR321 Collect and prepare standard samples * AMPS20X7 Slice product using simple machinery * AMPS302 Prepare dried meat * AMPX402 Monitor and overview the production of processed meats and smallgoods * AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system |
| Target Group  This skill set is for individuals who wish to increase their skills and knowledge of producing dried meat retail products. |
| Suggested words for Statement of Attainment  This skill set from the AMP Australian Meat Industry Training Package meets the industry requirements for individuals to produce dried meat products in a meat retailing workplace. |