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| AMPSS0012 | Prepare Cooked and Processed Meats Skill Set |

Modification History

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| Release | Comments |
| Release 2 | This version released with AMP Australian Meat Processing Training Package Version 7.0.  Title, 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. |

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| Description  This skill set describes the skills and knowledge to prepare previously cooked or processed meats 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 * AMPR321 Collect and prepare standard samples * AMPS20X7 Slice product using simple machinery * AMPX214 Package meat and smallgoods product for retail sale * 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 seeking to increase their skills and knowledge for cooking and processing 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 that cook or process meats in a meat retailing workplace. |