

AMPSS00052	Produce Smoked Meat Products Skill Set
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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 smoked 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
- AMPX305 Smoke product
- AMPR321 Collect and prepare standard samples
- AMPS20X7 Slice product using simple machinery
- 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 for individuals who want to increase their skills and knowledge of producing smoked meat products for sale in a meat retailing workplace.

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.