Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 7.0. |

| AMPS2X07 | Slice product using simple machinery |
| --- | --- |
| Application | This unit of competency describes the skills and knowledge required to set up, load, clean and operate a manually set and adjusted slicing equipment.The unit applies to individuals who work in a smallgoods manufacturing establishment, retail butcher or other cross sector work settings which use slicing equipment. This unit applies for operators of hand slicers, small automatic slicers and retail butcher shop slicers. It is not applicable for operators of large-scale production slicing machinery.This unit applies to individuals who undertake routine tasks under supervision and are responsible for operating a manually set and adjusted slicing equipment, exercise limited autonomy and have some accountability for their own work All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental regulations, legislation and standards that apply to the workplace. No licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite Unit | Nil  |
| Unit Sector | Smallgoods (SMA) |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for slicing  | 1.1 Select and fit personal protective equipment (PPE) including cut proof glove and meat grip1.2 Confirm product to be sliced and required slicing specifications, quantity or weight1.3 Set up equipment and accessories according to product specifications 1.4 Clean equipment and machinery according to hygiene requirements1.5 Conduct pre-start checks of equipment and rectify or report faults according to workplace procedures1.6 Prepare product for slicing and identify and action out-of-specification product  |
| 2. Operate slicing equipment | 2.1 Operate equipment to maximise production of sliced products while maintaining user safety according to manufacturer's specifications, without modifying equipment2.2 Adjust equipment and accessory settings for product change over as required 2.3 Sharpen or replace slicing blades as required, according to workplace procedures2.4 Identify, rectify or report equipment malfunctions or faults according to workplace procedures2.5 Clear obstructions from the slicer according to health and safety requirements2.6 Identify and rectify product related problems according to workplace requirements 2.7 Remove sliced product from equipment according to workplace health and safety requirements |
| 3. Weigh and package products  | 3.1 Check and/or recalibrate weight measuring equipment accuracy according to manufacturer and regulatory requirements3.2 Confirm sliced product dimensions and quality according to workplace procedures3.3 Weigh, package and label products according to product hygiene, Quality Assurance (QA) and customer requirements |
| 4. Shut down slicing equipment | 4.1 Shut down slicing equipment according to workplace and regulatory hygiene requirements4.2 Identify and report faults and maintenance requirements 4.3 Maintain workplace records in appropriate format if required |

| Foundation SkillsThis section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. |
| --- |
| Skill | Description |
| Reading | * Interpret operating manuals for slicing equipment
 |
| Writing | * Complete records using industry terminology
 |
| Oral Communication | * Use open and closed questions to clarify information
 |
| Numeracy | * Estimate and measure weight and speed
* Interpret mathematical symbols including kilograms and grams
 |

|  |
| --- |
| Unit Mapping Information |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPS20X7Slice product using simple machinery | AMPS207 Slice product using simple machinery | Application changedUnit sector added Previous element 2 merged with element 1Previous element 3 merged with element 4Performance criteria added, revised, reordered, or merged for clarity Foundation skills updatedPerformance Evidence, Knowledge Evidence and Assessment Conditions updated | Not equivalent  |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |

| TITLE | Assessment requirements for AMPS2X07 Slice product using simple machinery |
| --- | --- |
| Performance Evidence |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. The individual must have safely manually operated an adjustable meat slicing machine to slice at least four different product orders. In doing so, the individual must have set up, loaded, operated, shut down and cleaned the machine, and sliced at least two different meats. Each product order must include customer specifications. For each order the individual must have:* confirmed the finished product quantity and quality requirements
* identified at least three safety hazards, assessed and controlled risk using workplace health and safety procedures
* selected and correctly fitted appropriate personal protective equipment (PPE), including a cut proof glove
* selected and correctly fitted appropriate contamination control clothing
* manually set meat slicing equipment and conducted preoperational checks according to finished product, hygiene and safety requirements
* checked unsliced product to meet quality and customer requirements
* adjusted slicing equipment to correct out-of-specification products and meet required production speed
* cleaned and sanitised meat slicing equipment, including niche areas and potential microbiological harbourage sites
* removed sliced product and any obstructions from slicer in accordance with workplace procedures and health and safety requirements
* weighed, packaged and labelled finished sliced products according to consumer and quality specifications
 |

| Knowledge Evidence |
| --- |
| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:* key features of workplace health and safety and Quality Assurance (QA) requirements associated with meat slicing operations
* contamination control clothing and personal protective equipment (PPE) for meat slicing, including cut proof glove
* pre-operational hygiene and safety inspections for food safety
* key features and functions of meat slicing equipment and accessories, including:
* manufacturer and workplace instructions for safe operation
* control panels and ancillary controls
* operating capacities, efficiencies and applications
* range of blades, fitting instructions and maintenance requirements
* location and function of safety features
* cleaning and sanitation requirements
* workplace procedures when metal is detected in a product
* preparation of product for slicing
* weighing and bagging of sliced product
* calibration and adjustment of weight measuring equipment
* regulatory requirements for accuracy of weights
* workplace operating procedures for meat slicing equipment and products
* procedure for sharpening a slicing blade
* workplace procedures for handling faulty product and equipment faults reporting
* potential microbiological harbourage sites in meat slicing equipment, including seals, exposed bearings, and pivots.
 |

| Assessment Conditions |
| --- |
| Assessment of the skills in this unit of competency must take place under the following conditions: * physical conditions:
* skills must be demonstrated in smallgoods manufacturing or retailing workplace, or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* meat slicing, weighing and packing equipment and accessories required for the tasks specified in the performance evidence
* contamination control clothing and PPE including cut proof glove, meat grip
* specifications:
* four different meat slicing work orders stipulated in the performance evidence
* workplace procedures for meat slicing equipment process stipulated in the performance evidence
* workplace procedures for worker safety and contamination control
* use of manufacturer’s operating instructions for manually set and adjusted slicing equipment and accessories

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |