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| AMPSSXXX04 | Knife Sharpening Skill Set |

Modification History

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Industry Training Package release 9.0. This skill set supersedes and is not equivalent to AMPSS00028 Knife Sharpening Skill Set. Pathways information and unit codes and title updated. |

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| Description  This skill set describes the skills and knowledge to safely sharpen and handle knives in the meat processing industry. |
| Pathways Information  These units of competency provide credit towards qualifications in the AMP Australian Meat Processing Training Package, including AMP2XX01 Certificate II in Meat Processing. |
| Licensing/Regulatory Information  No licensing, legislative or certification requirements apply to this skill set at the time of publication. |
| Skill Set Requirements   * AMPWHS2X01 Follow safe work policies and procedures * AMPWHS201 Sharpen and handle knives safely |
| Target Group  This skill set is for the trainee beginning work in the meat industry, who is required to regularly use a knife during the meat processing activities such as slaughtering, boning, slicing or further processing of meat cuts. |
| Suggested words for Statement of Attainment  These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for the safe sharpening and use of knives in the meat industry. |