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| AMPSSXXX10 | Introduction to Meat Retailing |

Modification History

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| Description  This skill set describes the skills and knowledge required to begin to work in Meat Retailing. |
| Pathways Information  These units of competency provide credit towards qualifications in the AMP Australian Meat Processing Training Package, including AMP2XX02 Certificate II in Meat Retailing. |
| Licensing/Regulatory Information  No licensing, legislative or certification requirements apply to this skill set at the time of publication. |
| Skill Set Requirements  An asterisk (\*) next to the unit code indicates that there are pre-requisite requirements which must be  Met as part of the skill set requirements. Please refer to the Pre-requisite requirements table for details.     * AMPOPR2X01 Complete orientation to meat processing * AMPRET2X03\* Trim meat for further processing * AMPRET2X05\* Prepare minced meat and minced meat products * AMPR209 Produce and sell value-added products * AMPR204 Package products using manual packing and labelling equipment * AMPWHS201 Sharpen and handle knives safely   Pre-requisite requirements   |  |  | | --- | --- | | Unit of competency | Pre-requisite requirement | | AMPRET2X03\* Trim meat for further processing | AMPWHS201 Sharpen and handle knives safely | | AMPRET2X05\* Prepare minced meat and minced meat products | AMPWHS201 Sharpen and handle knives safely | |
| Target Group  This skill set is for learners who are considering working in the Meat Retailing sector of Meat Processing. |
| Suggested words for Statement of Attainment  These competencies from the *AMP Australian Meat Industry* Training Package meet the industry requirements for new entrants to the Meat Retailing sector. |