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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| AMPRet203 | Trim meat for further processing |
| Application | This unit describes the skills and knowledge required to use a knife for trimming lesser-valued cuts of meat. The trim is usually performed prior to further processing such as mincing and sausage-making.  This unit applies to individuals who work under general supervision in meat processing premises; for example in boning rooms, smallgoods manufacturing and meat retail operations.  All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Pre-requisite Unit | AMPWHS201 Sharpen and handle knives safely |
| Unit Sector | Retail (RET) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for work task | 1.1 Identify work instruction for trimming meat and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective clothing and equipment  1.3 Identify sources of potential contamination to meat cuts  1.4 Identify hygiene and sanitation requirements for trimming meat cuts |
| 2. Trim meat | 2.1 Trim meat to workplace specifications  2.2 Follow workplace health and safety, and hygiene and sanitation requirements  2.3 Handle knife safely, hygienically and effectively |

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| Foundation Skills  This 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 key elements of workplace instructions |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify work instructions * Report issues promptly |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPRET203 Trim meat for further processing | AMPR102 Trim meat for further processing | Unit code updated  Unit sector code added  AQF code updated to Level 2  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements re-worded for clarity | Equivalent |

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

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| TITLE | Assessment requirements for AMPRET203 Trim meat for further processing |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has trimmed at least two meat cuts, from two different species, for further processing, following workplace requirements. | |

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| 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:   * workplace requirements for trimming meat for further processing * types of trims that are carried out, such as to:   trim to remove cap, intercostal muscles, excess fat, membrane, silver skin  achieve a specific visual lean ratio   * hygiene and safety requirements for use of a knife * specifications for trimming meat * sources of contamination and cross-contamination, and ways to minimise the food safety risks * corrective actions to take if contamination or defects are present * workplace health and safety hazards encountered when trimming meat, and how the associated risks are controlled. |

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| 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 a meat processing premises at workplace production speed, or an environment that accurately reflects workplace conditions * resources, equipment and materials: * personal protective equipment * meat for trimming * specifications: * workplace standard operating procedures, work instructions and task-related documents * personnel: * access to supervisor or mentor.   Assessment for this unit must include at least three forms of evidence.  Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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