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| AMPSSXXX05 | Meat Processing Cleaner (Amenities) Skill Set |

Modification History

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0.  This skill set supersedes and is not equivalent to AMPSS00040 Meat Processing Cleaner (Amenities) Skill Set. Pathways information updated, skill set requirements updated to include replacement unit and to update unit codes and titles. |

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| Description  This skill set describes the skills and knowledge to clean amenities in a meat processing plant. |
| Pathways Information  These units of competency provide credit towards a number of 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   * AMPCLE2X04 Clean amenities and grounds * AMPQUA2X03 Apply hygiene and sanitation practices * AMPWHS2X01 Follow safe work policies and procedures * CPPCLO3035 Maintain cleaning storage areas |
| Target Group  This skill set is for an existing employee who will be able to clean amenities in a meat processing plant. |
| Suggested words for Statement of Attainment  This Skill Set from the *AMP Australian Meat Industry Training Package* meets the industry requirements for cleaning amenities in a meat processing plant. |