



Australian Government

Assessment Requirements for AMPS208 Rotate stored meat

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must rotate stored meat in a meat establishment.

The candidate must:

- follow the work instruction
- work at production speed
- read and interpret product labels
- store meat in accordance with temperature requirements
- demonstrate rotation of stored meat in line with:
 - hygiene and sanitation requirements
 - regulatory requirements
 - WHS requirements
 - workplace requirements
- select, organise, report and record routine information and mathematical data related to:
 - labelling
 - rotation and shelf life of meat product
 - storage of meat product
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- effects on the product of the use of meat which is beyond its useful life
- storage temperatures and shelf life for meat
- stock rotation requirements for meat to regulatory and hygiene requirements

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

Assessment must occur in the workplace under normal production conditions.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time.

Assessors must satisfy the current standards for RTOs.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>