



Australian Government

Assessment Requirements for AMPS301

Cook, steam and cool product

Release: 2

Assessment Requirements for AMPS301 Cook, steam and cool product

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Performance Evidence

Candidates must consistently cook, steam and cool product to workplace requirements in the workplace.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- cook or steam of a variety of products to product specifications, to workplace, customer, Quality Assurance (QA) and hygiene and sanitation requirements
- identify the cause and effects of, and explain the appropriate action for:
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity
- operate cooking or steaming facility in a safe and hygienic manner
- demonstrate storage procedures
- apply relevant communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety, and regulatory requirements.

Knowledge Evidence

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

- correct cooking or steaming procedure for specific products
- procedure followed to measure product internal temperatures correctly

- chilling or cooling requirements for different products
- dye addition procedures for a given range of products
- effect of incorrect chilling on yield
- effects of incorrect spacing or placement of product for cooking or steaming
- recording requirements for the cooking or steaming process
- relevant workplace health and safety, and regulatory requirements
- cause and effects of:
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity.

Assessment Conditions

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>