



Australian Government

AMPS301 Cook, steam and cool product

Release: 2

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.

Application

This unit covers the skills and knowledge required to prepare products with the application of heat treatment in a meat establishment.

A skilled operator would require this unit to prepare cooked and steamed products including trimmed meats, ready to cut meats, frankfurters and hams.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Place product in cooking or steaming	1.1 Identify individual product and place correctly in cooking or steaming facility for even cooking or steaming

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
facility	1.2 Space product in cooking facility according to product and manufacturer's specifications
2. Cook or steam product	2.1 Determine correct cooking or steaming procedure 2.2 Set and maintain cooking or steaming cycle according to specifications and workplace requirements 2.3 Regularly monitor cooking or steaming process and adjust as necessary to fulfil product specifications 2.4 Check internal temperature of product on completion of cooking or steaming cycle to ensure correct process has been achieved 2.5 Cook or steam a variety of products to workplace requirements and customer specifications at a speed similar to production requirements 2.6 Correctly record process and results of cooking or steaming 2.7 Dye product to achieve a uniform colour when required by product specifications
3. Chill or cool product	3.1 Weigh product immediately on completion of cooking or steaming cycle 3.2 Chill product immediately or cool at ambient temperature before chilling according to product specifications 3.3 Identify and store product according to product specifications and workplace requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPS301 Cook, steam and cool product Release 2	AMPS301 Cook, steam and cool product Release 1	Minor typographical errors corrected	Equivalent unit

Links

Companion Volume implementation guides are found in VETNet -

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