



Australian Government

Assessment Requirements for AMPA2070 Identify cuts and specifications

Release: 1

Assessment Requirements for AMPA2070 Identify cuts and specifications

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must accurately identify and select the meat cuts sliced and packed or retailed at a particular workplace.

The candidate must:

- sort products by specification
- demonstrate methods of accurately classifying product by measurement and describing products to specification
- identify out-of-specification meat cuts and take corrective action according to workplace requirements
- apply relevant workplace health and safety requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- methods of accurately classifying product by measurement and describing products to specification
- hygiene and sanitation requirements
- consequences of out-of-specification meat cuts being packed and despatched or sold to a customer
- relevant workplace health and safety requirements
- relevant regulatory requirements
- cut and trim specifications employed in the workplace

Assessment Conditions

Competency must be demonstrated for the full range of meat cuts at a premises.

Assessment documentation must be endorsed for species and cuts.

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.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>