



**Australian Government**

# **Assessment Requirements for AMPA3068 Prepare and despatch meat products**

**Release: 1**

# Assessment Requirements for AMPA3068 Prepare and despatch meat products

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

The candidate must assemble the product for despatch, supervise the preparation of the order, manage preparation of documentation and ensure regulatory requirements are met.

The candidate must:

- consistently and accurately identify and select products
- read and interpret customer specifications to check accuracy of product selection
- interpret and apply specified temperature and storage requirements
- identify defective product and take appropriate action
- follow relevant regulatory, workplace health and safety, and workplace requirements
- use communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs) to read and interpret customer specifications, confirm correct temperatures and complete required documentation.

## Knowledge Evidence

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

- types of cartons and carcasses which are unsuitable for loadout
- export and domestic regulatory requirements related to the despatch of meat products
- procedures to deal with contingencies
- relevant security arrangements
- temperature requirements for despatch of product
- work instruction for preparing and despatching meat products.

## Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at normal production speed.

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>