

Assessment Requirements for AMPA3082 Operate batch cooker

Release: 1

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Modification History

| Release | TP Version | Comment |
|---------|------------|-----------------|
| 1 | AMPv2.0 | Initial release |

Performance Evidence

The candidate must operate a batch cooker.

The candidate must:

- · load and unload cooker to specifications, workplace and regulatory requirements
- manage quality and flow of raw materials
- · test product samples to ensure cooked specifications
- monitor environmental emissions in accordance with workplace and regulatory requirements
- apply mathematical skills to monitoring procedures
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- workplace health and safety requirements of operating batch cooker
- operating principles and requirements of cooker
- Quality Assurance (QA) aspects of cooked product
- effects of overcooking
- implications on product quality and productivity of incorrect load in cooker

Assessment Conditions

Assessment must be conducted in a registered, operating meat rendering plant.

Competency must be demonstrated at the normal rate of production for that rendering plant.

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

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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

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