Australian Government

Assessment Requirements for AMPR108 Monitor meat temperature from receival to sale

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- measure temperature of meat products and storage areas, including receival area, cool room and display cabinets
- monitor refrigerated temperatures on a regular basis
- advise customers of suitable storage temperatures of meat product
- apply workplace health and safety requirements for working in refrigerated areas
- seek advice from appropriate sources when working with new products
- explain effect of incorrect storage temperatures on meat products
- use relevant communication skills
- use mathematical skills relevant to the task
- work effectively individually or as part of a team

Knowledge Evidence

The candidate must demonstrate a basic functional knowledge of:

- suitable temperature range for meat products stored in warehouse chillers, transportation, cool rooms and display cabinets
- effects of incorrect storage temperatures on meat products
- recommended refrigerated temperature for products stored
- regulatory requirements related to storing meat products
- workplace health and safety requirements for working in refrigerated areas

Assessment Conditions

Competency must be demonstrated under typical operating conditions within the parameters of role and responsibilities.

Assessment must occur in the workplace under normal enterprise conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy 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