



**Australian Government**

**Assessment Requirements for AMPS312  
Prepare meat-based pates and terrines for  
commercial sale**

**Release: 1**

# Assessment Requirements for AMPS312 Prepare meat-based pates and terrines for commercial sale

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Performance Evidence

The candidate must prepare a minimum of three different types of meat-based pâtés and terrines for commercial sale.

The candidate must:

- follow recipes and work instructions
- assess the freshness and suitability of ingredients for pâtés and terrines
- pre-prepare meat and offal using safe knife skills
- cook meat emulsions
- poach or boil products, as required
- apply presentation skills for pâtés and terrines, including pastry decoration, glazing and layering of ingredients
- correctly package and store finished products
- consistently prepare at least three different products suitable for commercial sale
- develop commercially viable new recipes for at least two products
- use communication and numeracy skills required to read, write and interpret written documentation, such as recipes and regulatory requirements
- listen to, interpret and correctly carry out instructions

## Knowledge Evidence

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

- ingredients suitable for making pâtés and terrines and their characteristics
- culinary terms related to pâtés and terrines commonly used in the industry
- properties and outcomes of the various seasonings, additives, binding agents and processes used in the preparation of pâtés and terrines
- core temperature requirements associated with the various stages of pâté production
- heating and cooling processes required to ensure end product is safe for consumption and meets regulatory requirements
- safe work practices, in particular in relation to using chopping and mincing equipment
- food safety requirements for the handling and separation of cooked and raw meats

- hygiene requirements particularly relating to possible bacterial spoilage in the preparation, storage and service of pâté and terrine products
- casings and containers suitable for commercial use and storage of pâtés and terrines
- three-stage cooling program or regime specified in the Australian standard
- principles of nutrition, in particular, the food values of pâtés and terrines and the effects of cooking on the nutritional value of food
- packing and storage requirements for pâtés and terrines
- organisation's food safety plan

## Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

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