



Australian Government

Assessment Requirements for AMPS314 Ferment and mature product

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

Candidates must prepare semi-dried and fermented products such as salami, mettwurst or prosciutto in a smallgoods manufacturing establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- ferment and mature product to workplace requirements, and product and customer specifications, within workplace time frames
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- demonstrate familiarity with the regulatory requirements related to fermenting product
- apply relevant workplace health and safety requirements

Knowledge Evidence

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

- possible effects on health of inadequate finishing of maturation process
- possible effects of temperature fluctuations, relative humidity and air circulation on product
- effect pH has on the maturation process
- purpose and effect of smoking salamis
- air circulation requirements of specific products
- impact of Aw on the shelf life of fermented products
- relevant workplace health and safety requirements
- importance of check-weighing at the end of drying
- relationship between pH, Aw and humidity
- requirements of product spacing for specific product
- various types of fermented products

Assessment Conditions

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

Assessment must occur in the workplace under normal production conditions.

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>