



Australian Government

AMPS315 Blend meat product

Release: 1

AMPS315 Blend meat product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to prepare and operate blending equipment.

This unit is suitable for operators in smallgoods and food services establishments preparing product for wholesale distribution.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare blending equipment	1.1 Prepare blending equipment according to workplace, hygiene and sanitation, and workplace health and safety requirements 1.2 Assess equipment and report faults to ensure equipment is maintained to an operating level which meets manufacturer's

Element	Performance criteria
	specifications and workplace requirements 1.3 Use equipment and tools are used according to manufacturer's specifications
2. Make adjustments to, and operate, blending equipment	2.1 Adjust blending equipment when necessary 2.2 Use tools and equipment for adjusting processing equipment 2.3 Operate blending equipment 2.4 Use blending equipment to blend a variety of products to production requirements 2.5 Follow and observe workplace, hygiene and sanitation, and workplace health and safety requirements throughout the process
3. Blend products	3.1 Blend a range of products to workplace, health and safety, hygiene and sanitation, and Quality Assurance (QA) requirements and product specifications, at a speed similar to production requirements
4. Clean and maintain blending equipment	4.1 Clean and maintain blending equipment according to work instructions

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMS315A Blend meat product.

Links

Companion Volume implementation guides are found in VETNet -

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