



Australian Government

Assessment Requirements for AMPX215 Operate tenderiser

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must operate and maintain machinery for tenderising meat cuts.

The candidate must:

- follow the requirements of the work instruction
- work at production speed
- operate tenderiser in accordance with workplace requirements and manufacturer's specifications
- monitor meat input and output in accordance with work instructions
- carry out routine cleaning and maintenance in accordance with work instructions, manufacturer's specifications and hygiene and sanitation requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- basic operating principles of meat tenderisers
- workplace health and safety requirements related to meat tenderising
- work instructions for operating tenderiser
- relevant regulatory requirements
- potential sources of contamination to the product

Assessment Conditions

Assessment must be conducted using meat prepared to a specification.

Competency must be demonstrated over a period of time and at a relevant rate of production.

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>