



Australian Government

Assessment Requirements for AMPX305 Smoke product

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must be observed preparing smoked products including ham, bacon and smallgoods products. Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- produce commercially suitable smoked products
- demonstrate correct loading procedure for both a full and less-than-full smokehouse
- activate and operate machinery according to manufacturer's and workplace instructions
- measure and monitor product internal temperature correctly to ensure it meets product specifications
- monitor smoking of meat on a regular basis to meet product specifications (including, where relevant, the interpretation of graphs or flow charts or mimic panels and controls)
- interpret cooking records where appropriate with respect to relevant product
- adjust processing as required to achieve product specifications
- apply relevant communication and mathematical skills
- operate smoke facility according to workplace health and safety, hygiene, regulatory, product specifications and workplace requirements, and meet production requirements
- report machine faults according to workplace specifications
- store meat according to workplace health and safety, hygiene, regulatory, product specifications and workplace requirements

Knowledge Evidence

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

- correct smoking procedure for specific product
- storage procedures for smoked products
- meat smoking process
- the purpose and effect of smoking processes on meat
- health regulations that apply to smoking of meats
- chilling requirements for different products
- the possible effects of inconsistent temperature on product

- the effects of smoking on shelf life and product taste
- the purpose of correct water temperature and correct additive sequence, especially phosphate and smoke
- recording requirements for the smoking/cooking process
- relevant workplace requirements related to:
 - appropriate humidity levels
 - effect of moisture on casings
 - smoke generator
 - smoke jet
 - sock
 - wet bulb sock
- the use and purpose of raw materials for smoking meat
- the use and purpose of ingredients for smoking meat
- mathematical information in work instructions, specifications and recipes
- meat cuts used in smoking
- cause and effects of, and explain the appropriate corrective action for:
 - cycle out of sequence
 - excess smoke
 - insufficient smoke

Assessment Conditions

Competency must be demonstrated over time and under normal operating conditions for the enterprise, within the parameters of the role and responsibilities, and according to workplace requirements.

Assessment may occur in the workplace under normal operating conditions or in a simulated environment.

As a minimum, the following three forms of assessment are required:

- quiz of underpinning knowledge
- workplace demonstration
- 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>