



Australian Government

AMPX305 Smoke product

Release: 1

AMPX305 Smoke product

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to prepare products which are smoked, such as ham, bacon and smallgoods products.

This unit is applicable to skilled operators who are responsible for smoking ham, bacon and other smallgoods products and operating the smokehouse in smallgoods plants or meat retail enterprises.

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

All work should be carried out to comply with workplace requirements and hygiene and sanitation standards.

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.

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. Select meat	1.1 Select meat according to product specifications 1.2 Prepare meat according to product specifications, where part of the work instructions

Element	Performance criteria
2. Prepare ingredients and equipment	<p>2.1 Prepare ingredients according to product specifications and workplace requirements</p> <p>2.2 Prepare machinery and equipment according to product and manufacturer's specifications</p>
3. Load products	<p>3.1 Check products to ensure correct spacing prior to loading</p> <p>3.2 Load products in a manner that ensures even cooking</p> <p>3.3 Handle products according to workplace health and safety, hygiene and sanitation requirements at all times</p>
4. Smoke product	<p>4.1 Insert core temperature probes into product centre appropriately and in accordance with product specifications and workplace requirements</p> <p>4.2 Program machinery, where applicable, in accordance with manufacturer's and product specifications</p> <p>4.3 Smoke a variety of products to workplace requirements and customer specifications at a speed similar to production requirements</p> <p>4.4 Monitor and record process according to workplace requirements</p>
5. Monitor smoke cycle	<p>5.1 Regularly monitor smoke cycle, note results and correct deviations from the program</p> <p>5.2 Manually check internal temperature in accordance with workplace requirements to ensure correct smoke time has been achieved and undertake further cooking if necessary</p> <p>5.3 When product type and processing procedures require, initiate a shower cycle according to process specifications</p>
6. Chill products	<p>6.1 On completion of smoke cycle, correctly weigh product and either chill immediately or cool at ambient temperature to a specified internal temperature before chilling, according to regulatory requirements</p> <p>6.2 Keep products at a specific and constant temperature according to product specifications</p> <p>6.3 Store products according to product specifications</p> <p>6.4 Identify and stack products according to product specifications and workplace requirements</p>

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMSR303A Smoke product	E
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Links

Companion Volume implementation guides are found in VETNet -

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