



Australian Government

**Assessment Requirements for AMPX403
Monitor and overview the production of
Uncooked Comminuted Fermented Meat
(UCFM)**

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must display an understanding of and manage the production processes for UCFM. Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- apply relevant communication and mathematical skills
- maintain currency of knowledge and techniques through informal learning, regular professional development and personal research by using resources including the internet, industry journals, circulars from regulators and industry workshops
- demonstrate initiative and creativity in proposing solutions and contributing to the development of appropriate actions to resolve problems
- identify and apply relevant workplace health and safety and workplace requirements
- monitor production of UCFM to ensure compliance with workplace and regulatory requirements
- provide relevant information to work colleagues to facilitate understanding of, and compliance with the relevant Australian Standards and associated regulations
- use technology to access information, prepare reports, and to access and prepare relevant data

Knowledge Evidence

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

- process involved in manufacturing UCFM
- purpose of fermentation
- raw materials storage and selection requirements
- fermentation control criteria for pH
- fermentation speed control
- purpose of maturation and drying
- maturation and drying speed control
- impact of raw material on product quality and food safety

- water activity as a release criteria
- microbiological criteria in UCFM production and microbiological limits of UCFM, particularly the following significant microbial pathogens: enterohaemorrhagic Escherichia coli, Salmonella, enterotoxin of Staphylococcus aureus and Listeria monocytogenes
- physical hazards for UCFM products
- role of starter culture
- storage and handling requirements for starter culture
- product handling and release criteria
- impact of critical limits in a HACCP program for UCFM production
- procedures required to ensure products are fit for human consumption and meets regulatory, food safety and quality requirements
- implementation of the HACCP plan for the production of UCFM products

Assessment Conditions

Competency must be demonstrated through sustained performance over time, with an appropriate level of responsibility and authority under typical operating and production conditions for the enterprise.

The following methods of assessment must be used:

- assignment focusing on understanding and application of principles and theory to workplace operations
- third-party referee report of sustained performance at appropriate level of authority and responsibility
- workplace project with a focus on enterprise environment and conditions

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>