



**Australian Government**

# **Assessment Requirements for AMPA3089 Produce rendered products hygienically**

**Release: 1**

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## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

## Performance Evidence

The candidate must produce rendered product hygienically.

The candidate must:

- implement cleaning program
- apply relevant regulatory and workplace requirements
- consistently control bacteria in rendered products to workplace requirements
- identify production problems and out-of-specification product and take corrective action
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- assess hygiene risks and take preventative action

## Knowledge Evidence

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

- cleaning program for rendering process
- relevant regulatory and workplace requirements
- critical control points for monitoring hygiene and sanitation of the process
- micro-organisms affecting meat meal and the control measures for these

## Assessment Conditions

Assessment must be conducted using meat and the meat by-products must be 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>