



Australian Government

Assessment Requirements for AMPQUA309 Perform manual chemical lean testing

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has performed manual chemical lean (CL) testing on at least two different batches of carton or container meat, including:

- prepared and used testing scales according to manufacturer's specifications and workplace requirements
- accurately calculated CL
- implemented corrective actions
- followed safe work practices
- maintained hygiene and sanitation standards.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- concept of CL and why it is important in specifications
- key information in regulatory requirements for CL testing
- purpose of the sampling plan
- sampling methods
- tolerance range for acceptable results
- typical corrective actions to be taken if CL results are not within specification
- work instructions for sampling and testing
- correct use of personal protective equipment (PPE)
- hygiene and sanitation requirements when sampling and testing product
- workplace health and safety requirements when sampling and testing.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a boning room or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - sampling and testing equipment
 - testing scales
 - cooking equipment
 - carton or container meat
 - PPE
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety and quality requirements
- timeframes:
 - within typical operating and production conditions for the workplace.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>