



**Australian Government**

# **Assessment Requirements for AMPQUA403 Utilise refrigeration index**

**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 utilised the refrigeration index (RI) to validate compliance of at least one chilling and freezing process, including:

- utilised the RI calculator
- identified and resolved data inconsistencies.

## 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:

- key requirements of Export Control (Meat and Meat Products) Rules 2021, including the control measures to achieve the RI criteria
- chilling requirements specified in the Australian Meat Standard
- regulatory requirements underpinning use of the RI
- the parameters of a refrigeration process
- the parameters to control sites of microbiological concern
- purpose of predictive microbiological models
- growth phases of microbes
- factors affecting the growth of microbes
- product disposition using the RI
- requirements for data collection
- RI calculator options
- documentation requirements for process validation using the RI
- lag and log phases.

## 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 meat chilling and freezing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - workplace procedures, including advice on safe work practices
  - RI calculator
  - meat carcasses and/or meat products for chilling and freezing
- specifications:
  - Export Control (Meat and Meat Products) Rules and guidelines for using the refrigeration index
  - system for recording data.

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>