



Australian Government

AMPR202 Provide advice on cooking and storage of meat products

Release: 1

AMPR202 Provide advice on cooking and storage of meat products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to provide information about cooking methods for various cuts of meat, in accordance with customer requirements.

This unit is applicable to workers in meat retailing operations.

All training must be conducted according to Australian meat industry standards and regulations.

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

This unit applies to individuals who work under general supervision and exercise limited autonomy with some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

AMPR105 Provide service to customers

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. Provide information on cooking specific meat cuts	1.1 Identify cooking method for various meat cuts to maximise eating quality 1.2 Provide information for cooking times for various meat cuts to meet customer needs 1.3 Provide information on complementary herbs, spices,

Element	Performance criteria
	vegetables, sauces or other flavours according to customer needs
2. Provide information on specific cuts for cooking methods	2.1 Identify available meat cuts for specific cooking method according to customer needs 2.2 Provide information for cooking times for various meat cuts to meet customer needs
3. Provide information on storage and shelf life of fresh meat and cooked meat products	3.1 Provide information on the storage and shelf life of fresh meat and cooked meat products
4. Provide hygiene information on handling of meat products	4.1 Provide information on the safe and hygienic handling, storage and preparation of meat products

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR202C Provide advice on cooking and storage of meat products	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>

Assessment Requirements for AMPR202 Provide advice on cooking and storage of meat products

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time.

The candidate must:

- acknowledge customer's presence
- greet customer
- establish customer needs by enquiry, listening and summarising
- be aware of cultural and ethnic differences and respond accordingly
- attend to customer needs promptly and courteously, displaying tact, satisfying customer needs ethically and maintaining professional standards of dress and personal hygiene
- explain cooking times and temperatures for roasting and microwaving meat to achieve rare, medium or well done results
- provide advice on cooking methods, times, temperatures, and efficiently and courteously meet customer needs
- relay information to customer
- acknowledge complaints
- demonstrate polite and efficient telephone technique (if required)
- follow up customer enquiries
- refer customer to more experienced staff if necessary, listen and learn from colleagues
- identify and apply relevant workplace health and safety, regulatory and workplace requirements
- operate telephone system, if required
- use mathematical skills relevant to the task
- use relevant communication skills

Knowledge Evidence

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

- effects of each cooking technique on tenderness of meat
- flavours which enhance various cuts and how to achieve the flavours
- how to interact with others in an appropriate way when providing advice

- moist cooking, dry cooking and microwave cooking techniques
- serving suggestions including suitable accompaniments
- properties and effects of animal fats in cooking
- which cuts are suitable for dry cooking techniques including roasting, grilling and stir-frying
- which cuts are suitable for microwave cooking techniques
- which cuts are suitable for moist cooking techniques including casseroles and stewing
- cooking times and temperatures for roasting and microwaving meat to achieve rare, medium or well done results
- storage times, temperatures and shelf life of fresh and cooked meat products
- workplace complaints policies and procedures
- relevant workplace health and safety, regulatory and workplace requirements
- sources of information on new cooking techniques

Assessment Conditions

Competency must be demonstrated over time and under typical operating conditions for the enterprise.

Assessment must occur in the workplace under normal enterprise conditions or in a simulated environment.

The following three forms of assessment must be used:

- demonstration in the workplace or simulated environment
- quiz of underpinning knowledge
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

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