



Australian Government

Assessment Requirements for AMPR208 Make and sell sausages

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must be able to make at least four varieties of sausages including two gourmet varieties.

The candidate must:

- identify different species and categories of meat used in sausages
- make a range of at least four different varieties of sausages
- seek advice from appropriate sources before working with new equipment or products
- operate adjustment tools and equipment
- apply mathematical skills relevant to the task
- report faults and required adjustments, verbally or in writing according to workplace requirements
- explain cooking methods for a range of sausages
- answer customer enquiries, for at least four different varieties of sausage, relating to:
 - cooking methods
 - cooking times
 - storage
 - shelf life
 - ingredients
 - nutritional value, including fat content
- work with team members
- apply relevant workplace health and safety requirements
- use relevant communication skills

Knowledge Evidence

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

- sausage filler types
- materials used for hanging and storing sausages
- protective covering for sausages and its purpose
- conditions under which equipment may need adjusting

- function and operation of sausage filler machines
- safe and correct operation of sausage making equipment
- cooking methods for a range of sausage varieties
- shelf life of a range of sausage varieties
- temperature for storing a range of sausage varieties
- filling yields of various sizes and types of casings
- purpose and storage needs of collagen casings and natural casings
- purpose and use of processing equipment used in making sausages
- purpose and use of ingredients used in sausage making
- relevant workplace health and safety requirements
- ingredients used in at least four different varieties of sausage
- purposes and processes for undertaking emergency stops, machine lockouts and isolation procedures
- regulatory requirements in relation to sausage making
- procedures for cleaning sausage making equipment
- properties of correct blending of ingredients

Assessment Conditions

Competency must be demonstrated over time under typical operating conditions.

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

Where the candidate cannot make and sell sausages in their usual place of work they must complete the requirements of the unit in an alternative work placement 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.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>