



Australian Government

AMPR208 Make and sell sausages

Release: 1

AMPR208 Make and sell sausages

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to make and sell sausages.

This unit is applicable to workers in meat retail operations.

All training must be conducted in accordance with 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, exercise limited autonomy and have 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

Nil.

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. Prepare meat for sausages	1.1 Select and weigh meat is according to product and workplace specifications 1.2 Process meat in preparation for forming according to product specifications
2. Select ingredients for sausages	2.1 Select and weigh ingredients according to product specifications and workplace and regulatory requirements
3. Combine selected	3.1 Combine selected ingredients according to product

Element	Performance criteria
ingredients	specifications and workplace and regulatory requirements
4. Prepare casings	4.1 Prepare casings according to product specifications 4.2 Use and store casings according to workplace requirements and health and hygiene requirements 4.3 Identify and report defective casings where appropriate according to workplace requirements
5. Fill casings	5.1 Fill casings to consistency required by product specifications 5.2 Identify and report defective product, where appropriate, according to workplace requirements
6. Link, tie and hang sausages	6.1 Link and tie sausages to product specifications 6.2 Trim excess casings according to product specifications 6.3 Hang and store sausages according to product specifications and workplace requirements
7. Prepare, operate, disassemble and clean equipment	7.1 Prepare, adjust and operate sausage making equipment to workplace health and safety, workplace and hygiene requirements, and manufacturer specifications 7.2 Disassemble, clean and store equipment and parts in line with workplace health and safety, workplace and regulatory requirements, and manufacturer specifications
8. Sell a variety of sausages	8.1 Provide information, including cooking, storage and serving suggestions on a variety of sausages to customers 8.2 Promote sausage range to customers

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR210B Make and sell sausages	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 AMPR208 Make and sell sausages

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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.

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