



Australian Government

Assessment Requirements for AMPR209 Produce and sell value-added products

Release: 1

Assessment Requirements for AMPR209 Produce and sell value-added products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must demonstrate the ability to make a minimum of five different value-added products from at least three species.

The candidate must:

- follow recipes accurately
- select, measure and weigh meat and ingredients according to recipes and workplace requirements
- perform calculations as required for production of value-added products
- explain permissible use of additives and ingredients in value-added products
- mix ingredients to achieve product consistency according to recipe and product specifications
- produce at least five value-added products from a minimum of three species including stuffing, seasoned and forcemeat
- identify quality requirements related to production of value-added products, including limits to value-adding options
- present and label products to workplace requirements
- record information, including mathematical information, accurately
- store meat and ingredients to workplace and regulatory requirements
- apply workplace health and safety and hygiene requirements related to producing value-added products
- prepare, operate, adjust, shut down and clean preparation equipment.
- use mathematical skills relevant to the task (including estimating measures to verify calculations)
- work effectively individually or as part of a team
- work with other team members to develop new value-added products
- use relevant communication skills

Knowledge Evidence

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

- regulatory requirements regarding use and storage of fruit and vegetables
- shelf life of products, factors affecting shelf life and the effect of different ingredients on shelf life
- range of effects on the product and consumer of the use of both incorrect and inadequate quantities of ingredients
- permissible use of additives and ingredients in value-added products
- properties of correct blending
- use and purposes of ingredients in producing value-added products
- reasons for poor product consistency and rectify problem
- workplace health and safety and hygiene requirements related to producing value-added products

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 is unable to produce the required volume of value-added products in their workplace 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>