



Australian Government

AMPR209 Produce and sell value-added products

Release: 1

AMPR209 Produce and sell value-added products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to produce and sell value-added products such as stir-fries, sprinkles, glazes, pre-marinated meat, satays, and forced, stuffed and seasoned meat. The products may be made with pre-prepared ingredients, such as commercially-prepared marinades and ready-cut meat, or by following recipes and preparing ingredients.

This unit is applicable to workers in meat retail and food services 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 requirements and hygiene standards.

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

AMPX209 Sharpen knives

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. Select ingredients for formulation of value-added products	1.1 Select ingredients according to workplace recipes, policy and practice 1.2 Weigh ingredients according to regulatory requirements

Element	Performance criteria
	1.3 Label unused ingredients according to workplace and regulatory requirements
2. Prepare meat, stuffings, seasonings and forcemeat for value-added products	2.1 Prepare meat according to recipes, policy and practices 2.2 Prepare stuffings, seasonings and forcemeat according to recipes, policy and practices
3. Mix ingredients	3.1 Add ingredients according to recipe and product specifications 3.2 Blend ingredients to achieve product consistency or substance according to recipe and product specifications
4. Produce value-added products	4.1 Add ingredients to meat according to instructions or recipe 4.2 Formulate product according to product specifications and workplace, hygiene and sanitation, and Quality Assurance (QA) requirements 4.3 Present product according to product specifications and workplace requirements 4.4 Label product according to product specifications, and regulatory and workplace requirements
5. Store products and ingredients	5.1 Store product according to workplace and regulatory requirements 5.2 Store ingredients according to workplace and regulatory requirements 5.3 Identify shelf life of product 5.4 Identify effects of ingredients on shelf life
6. Sell meat product	6.1 Provide information, including cooking, preparation, storage and serving suggestions, to customers on meat product 6.2 Promote product 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

MTMR211B Produce and sell value-added 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 AMPR209 Produce and sell value-added products

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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.

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