



Australian Government

AMPR211 Provide advice on meal solutions in a meat retail outlet

Release: 1

AMPR211 Provide advice on meal solutions in a meat retail outlet

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to create meat-based menu ideas for customers. It requires the ability to match meat recipes with complementary products, such as condiments and vegetables; create menu ideas appropriate to the season; cost the menu; and evaluate the success of the menu.

This unit is applicable to workers in meat retailing enterprises.

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 responsibility 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 range of meal ideas based on particular meat products	1.1 Seek advice from supervisor on product lines to be promoted. 1.2 Generated a range of meal ideas for the specified meat cuts and species, taking into account seasonality, festivals or local events.

Element	Performance criteria
2. Cost menus	2.1 Cost meal ideas for the consumer based on ingredient retail prices. 2.2 Calculate total meal costs. 2.3 Calculate average cost of meal per person.
3. Promote meal ideas	3.1 Write meal suggestions to provide information on complimentary products, cooking techniques and costs. 3.2 Hand write or type meal suggestions to customer and workplace requirements. 3.3 Use correct names for cuisines. 3.4 Write explanations on cuisines. 3.5 .Use descriptive writing to promote the sale of meal ingredients items. 3.6 Promote meal ingredients sold in the meat retail outlet through effective display techniques.
4. Evaluate menu success.	4.1 Seek feedback from customers and other team members on meal success. 4.2 Seek feedback from supervisor on impact of meal promotion on sales of the meat product being promoted. 4.3 Improve meal suggestions based on customer and supervisor feedback.

Foundation Skills

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

Range of Conditions

Unit Mapping Information

New unit.

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 AMPR211 Provide advice on meal solutions in a meat retail outlet

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

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

The candidate must:

- Apply communication skills appropriate to the task
- apply mathematical skills for calculating costs of ingredients
- explain different methods of cooking, times of cooking, accompanying condiments and presentation of the cooked product
- write clear descriptions of products and meals
- provide accurate advice in a courteous manner to customers on the use of products and services
- explain cooking meat products as required
- demonstrate awareness of cultural and ethnic differences and respond appropriately
- work with team members
- apply relevant workplace health and safety, regulatory and workplace requirements

Knowledge Evidence

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

- menus or recipes, portion requirements, cooking
- products and services to suit customer needs
- enterprise ethical and customer service standards
- relevant workplace health and safety, regulatory and workplace requirements
- sources of information to further meet customer needs
- products and how they may be cooked and served
- seasonality of cooking methods, species and meat cuts and fresh produce

Assessment Conditions

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

Assessment must occur in the workplace under normal production conditions. Where the candidate does not interact with customers in their usual place of work, they must undertake alternative work placement or simulated work experience to meet the requirements of this unit.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace project
- 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>