



Australian Government

AMPR306 Provide advice on nutritional role of meat

Release: 2

AMPR306 Provide advice on nutritional role of meat

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit covers the skills and knowledge required for the provision of information regarding the role of meat in the diet to ensure the customer is able to make informed decisions regarding purchases.

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 broad supervision and take responsibility for their own work.

No 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Advise on general nutritive composition of	1.1 Provide information regarding approximate percentages of protein, fat, iron, thiamine, niacin, riboflavin and other vitamins and minerals

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
meat	found in meat according to a standard set of food tables 1.2 Provide information on functions of six main nutrients required in the diet according to a standard set of food tables and Dietary Guidelines
2. Advise on methods of reducing fats from a diet which includes meat	2.1 Provide information regarding cooking methods which reduce fat 2.2 Provide information on meat cuts which are recommended for a low-fat diet

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPR306 Provide advice on nutritional role of meat Release 2	AMPR306 Provide advice on nutritional role of meat Release 1	Capital letters removed from standard set of food tables to make reference generic	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPR306 Provide advice on nutritional role of meat

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Performance Evidence

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

The candidate must:

- apply communication skills appropriate to the task
- explain cooking times and temperatures for roasting and microwaving meat to achieve rare, medium and well-done
- provide advice on the nutritional role of meat as appropriate
- follow up customer enquiries
- assist other staff to provide advice to customers when able
- demonstrate awareness of cultural and ethnic differences and respond appropriately
- apply relevant workplace health and safety, regulatory and workplace requirements
- maintain currency of reference materials and information to give to customers
- refer customers to more experienced or knowledgeable staff member, when required
- relay information to customer.

Knowledge Evidence

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

- cooking times and temperatures for roasting and microwaving meat to achieve rare, medium and well-done
- cooking methods that will reduce fat
- dry cooking techniques
- major nutrients required for a healthy diet
- workplace customer service standards, complaints policy and procedures
- sources of information on new cooking techniques
- major nutrients found in meat

- meat cuts recommended by the National Heart Foundation.

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 or in a simulated environment.

Where the candidate is unable to interact with customers in their usual work environment, they must undertake alternative work placement or simulation to meet the requirements of the unit.

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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