



Australian Government

AMPR316 Cure, corn and sell product

Release: 1

AMPR316 Cure, corn and sell product

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to cure, corn and sell various meat products.

This unit is suitable for all sectors of the meat industry. Smallgoods and value-adding establishments may prepare products for wholesale customers, meat retail establishments and retail customers.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out in accordance with workplace requirements and hygiene standards.

This unit applies to individuals who work under broad direction and take 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, operate and clean processing equipment used for curing and corning	1.1 Prepare processing equipment according to manufacturer specifications, and workplace health and safety, hygiene and workplace requirements 1.2 Operate processing equipment according to manufacturer

Element	Performance criteria
product	specifications, workplace health and safety, hygiene and workplace requirements 1.3 Clean processing equipment according to manufacturer specifications, workplace health and safety, hygiene and workplace requirements
2. Prepare meat	2.1 Select meat according to product specifications 2.2 Prepare meat according to product specifications, and hygiene and workplace requirements
3. Prepare ingredients	3.1 Select and prepare ingredients according to product specifications, and hygiene and workplace requirements
4. Prepare brines	4.1 Add required amount of water and other liquid and solid additives in correct order and mix according to product specifications, and hygiene and workplace requirements 4.2 Prepare brine solutions according to product specifications, and hygiene and workplace requirements 4.3 Use hydrometer (salinometer) to check brine solution
5. Process meat	5.1 Cure or corn meat according to product specifications, health regulations and workplace requirements at a speed appropriate for production requirements 5.2 Regularly monitor processing 5.3 Make adjustments to processing as required to achieve product specifications
6. Store meat product	6.1 Store product on completion of processing, according to product specifications, and hygiene, regulatory and workplace requirements
7. Sell meat product	7.1 Provide information, including cooking, storage and serving suggestions, to customers on meat product 7.2 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

MTMR317B Cure, corn and sell product	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 AMPR316 Cure, corn and sell product

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Performance Evidence

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

The candidate must:

- activate processing equipment to assess its readiness for operational use
- follow recipes and procedures accurately
- explain the curing and corning processes for a variety of meat products
- mix curing ingredients for required length of time
- perform running adjustments according to workplace requirements and manufacturer specifications
- pump meat to increase original weight according to workplace requirements
- pump meat correctly to avoid air pockets
- demonstrate the correct pickling procedure, according to product specifications and workplace requirements
- perform curing and corning according to workplace, workplace health and safety, hygiene and regulatory requirements
- wash residue from cured meats following removal from holding brine
- identify sub-standard product and address the problem according to workplace requirements
- operate adjustment tools and equipment correctly
- seek advice from appropriate sources when working with new products or equipment
- report any faults and adjustments required to processing equipment, either verbally or in writing, according to workplace procedures
- use tools and cleaning agents appropriate to the cleaning activity and manufacturer specifications
- apply relevant communication and mathematical skills
- apply relevant regulatory requirements

Knowledge Evidence

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

- the term ‘osmosis’ in relation to the curing process
- different salts, cures and brines used in the curing process
- conditions under which equipment may need adjusting
- function of various additives and ingredients
- purpose and effect of brine on meat
- safe and correct operation of processing equipment
- health regulations that apply to curing and corning meats
- curing and corning processes for a variety of meat products
- effects of curing on shelf life and taste of product
- purpose and use of processing equipment used in curing and corning products
- purpose of correct water temperature and correct additive sequence
- reasons for pickling to correct pump percentage and yield requirements
- selection criteria for meat for the curing or corning process
- relevant regulatory requirements
- meat cuts used in curing and corning
- various ingredients for curing meat and their use and purpose
- maximum amount of nitrite allowed in cured, corned or salted meats
- procedures for cleaning processing equipment

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 does not cure or corn meat product 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:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

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