



Australian Government

Assessment Requirements for AMPR325 Prepare cooked meat product for retail sale

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

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

The candidate must:

- trim and prepare meat product to be cooked to workplace requirements
- follow workplace health and safety, regulatory and hygiene and sanitation requirements for preparing meat
- follow workplace recipes and procedures for preparing meat to be cooked
- identify sub-standard or contaminated meat product during preparation
- take corrective action if sub-standard or contaminated product is identified
- identify the most appropriate cooking methods for meat products
- select appropriate cooking equipment
- calculate required weights and quantities
- follow recipes accurately
- apply hygiene and safety principles and procedures during the cooking process
- follow safe work practices, particularly in relation to bending, lifting and using cutting implements, appliances, heated surfaces and other equipment which carry a risk of burns
- seek advice from appropriate sources when working with new products/equipment
- report equipment faults, either verbally or in writing according to workplace requirements
- monitor and record temperature of product throughout the cooking process
- store meat product appropriately
- apply relevant workplace health and safety, regulatory and workplace requirements
- use mathematical skills relevant to the task
- use relevant communication skills

Knowledge Evidence

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

- workplace health and safety, and regulatory requirements for cooked meat products

- workplace procedures for cooking meat products
- temperature requirements for cooking meat products to meet regulatory and quality assurance requirements
- use and characteristics of a range of equipment used for the required methods of meat cookery
- regulatory requirements for the storage of cooked, ready to eat and cook and cool meat products
- storage life of cooked meat products
- effects of different ingredients on storage life of cooked meat products

Assessment Conditions

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

Assessment must occur in the workplace under normal enterprise conditions or in a simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- verified work log or diary
- 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>