



Australian Government

AMPR325 Prepare cooked meat product for retail sale

Release: 1

AMPR325 Prepare cooked meat product for retail sale

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to prepare cooked meat products in a retail establishment.

This unit is applicable to workers in meat retailing. Cookery methods are used to prepare, cook and store meat products for retail sale.

This unit must be delivered 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 meat for cooking	1.1 Prepare meat to workplace health and safety, hygiene and sanitation and regulatory requirements 1.2 Prepare meat following workplace procedures, recipes and requirements 1.3 Identify sub-standard product prior to cooking and take corrective

Element	Performance criteria
	action 1.4 Calculate quantities and assemble required ingredients
2. Cook meat product	2.1 Check equipment and utensils prior to cooking meat products to ensure they meet workplace health and safety, manufacturers, hygiene and sanitation and regulatory requirements 2.2 Cook meat product following workplace health and safety and regulatory requirements 2.3 Cook meat following recipes, workplace procedures and quality assurance requirements 2.4 Monitor temperatures of meat products during cooking 2.5 Cool meat product (if required) 2.6 Monitor and record cooling temperatures of meat product
3. Store meat product	3.1 Store cooked meat product appropriately to avoid cross contamination with raw products 3.2 Store cooked meat product following workplace health and safety, regulatory and quality assurance requirements 3.3 Monitor temperature of cooked meat product during storage

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 AMPR325 Prepare cooked meat product for retail sale

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>