



Australian Government

AMPS211 Prepare dry ingredients

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to prepare dry ingredients in a smallgoods manufacturing establishment.

Operators require these skills and knowledge to prepare dry ingredients in preparation for further processing of meat and meat products.

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 accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat industry standards and regulations.

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. Select ingredients	1.1 Select ingredients a by type and quality according to product specifications 1.2 Select dry ingredients according to the formulation specification 1.3 Handle ingredients hygienically at all times to prevent

Element	Performance criteria
	contamination
2. Weigh and batch ingredients	2.1 Correctly calibrate scales for precise measurement 2.2 Place ingredients in specific containers for weighing 2.3 Weigh ingredients according to daily production requirements 2.4 Sort and weight ingredients into batch quantities according to recipes and product requirements 2.5 Mix spices according to recipe
3. Record usage	3.1 Store ingredients in a safe and hygienic manner 3.2 Accurately record usage of ingredients to workplace requirements 3.3 Reconcile usage of ingredients to production specifications

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMS217A Prepare dry ingredients.

Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>