



Australian Government

Assessment Requirements for AMPS300 Operate mixer or blender unit

Release: 1

Assessment Requirements for AMPS300 Operate mixer or blender unit

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must use specialist processing technologies to comminute meat and ingredients for further processing in a meat establishment.

The candidate must:

- follow the requirements of the work instruction
- work at production speed
- identify various additives, spices and binders
- calculate quantities and weights in order to meet product specifications
- operate bowl cutter to produce a variety of products to:
 - workplace requirements
 - workplace health and safety requirements
 - hygiene and sanitation requirements
 - product specifications
 - production requirements
- demonstrate the difference in cutting techniques between raw meat emulsions and pre-cooked meat emulsions
- identify any unhygienic meat ingredients
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- health and hygiene factors related to operating a bowl cutter
- corrective action to be taken in situations such as:
 - incorrect loading of ingredients
 - machinery malfunction
 - temperature malfunction
 - unhygienic meat ingredients

- common tests for blade sharpness such as:
 - no feathered edges
 - cutting paper without tearing
 - checking for ragged edges
- appropriate quantities of water or ice to ensure temperature is maintained according to product specifications
- consequences of loading ingredients in the incorrect order including:
 - fat separation caused by over-heating
 - red colour after cooking
 - temperature control
- health and hygiene factors related to operating a bowl cutter
- importance of protein extraction
- effects on product and on health and safety of incorrectly placing product in equipment
- effect of meat temperature when cutting meat for salami
- effect on product of the temperature of the cutting equipment
- importance of blade sharpness for the cutting process and the consequences of blunt blades
- purpose of the following additives:
 - anti-oxidant
 - curing ingredients
 - phosphate
 - salt
 - water
- difference in cutting techniques between raw meat emulsions and pre-cooked meat emulsions
- relevant regulatory requirements

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.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the 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>