



Australian Government

AMPS300 Operate mixer or blender unit

Release: 1

AMPS300 Operate mixer or blender unit

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to deal with specialist processing technologies to comminute meat and ingredients for further processing in a meat establishment.

A skilled operator in a smallgoods establishment may have responsibility for comminution of products such as devon, bloodwurst, salamis and berlinas.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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 processing 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. Set up specialist cutting equipment	1.1 Check blades for sharpness and correct sequence in accordance with workplace, and workplace health and safety requirements 1.2 Take corrective action as necessary

Element	Performance criteria
	1.3 Wash down and sanitise equipment according to hygiene and workplace requirements 1.4 Load ingredients according to product specifications and workplace health and safety requirements
2. Operate specialist cutting equipment	2.1 Check ingredients to ensure conformity to product and customer specifications 2.2 Program equipment to product specification and workplace health and safety requirements 2.3 Load ingredients in a specified regime for the style of the product 2.4 Process product according to product and manufacturer's specifications, and workplace health and safety requirements 2.5 Operate silent or bowl cutter to produce a variety of specified products to meat production requirements 2.6 Judge timing of the process for correct texture according to product specifications 2.7 Control temperature to product specifications, and hygiene and sanitation requirements

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 MTMS300B Operate mixer, blender 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 AMPS300 Operate mixer or blender unit

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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.

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