



Australian Government

AMPS301 Cook, steam and cool product

Release: 2

AMPS301 Cook, steam and cool product

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 3.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 2.0.

Application

This unit covers the skills and knowledge required to prepare products with the application of heat treatment in a meat establishment.

A skilled operator would require this unit to prepare cooked and steamed products including trimmed meats, ready to cut meats, frankfurters and hams.

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

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Place product in cooking or steaming	1.1 Identify individual product and place correctly in cooking or steaming facility for even cooking or steaming

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
facility	1.2 Space product in cooking facility according to product and manufacturer's specifications
2. Cook or steam product	2.1 Determine correct cooking or steaming procedure 2.2 Set and maintain cooking or steaming cycle according to specifications and workplace requirements 2.3 Regularly monitor cooking or steaming process and adjust as necessary to fulfil product specifications 2.4 Check internal temperature of product on completion of cooking or steaming cycle to ensure correct process has been achieved 2.5 Cook or steam a variety of products to workplace requirements and customer specifications at a speed similar to production requirements 2.6 Correctly record process and results of cooking or steaming 2.7 Dye product to achieve a uniform colour when required by product specifications
3. Chill or cool product	3.1 Weigh product immediately on completion of cooking or steaming cycle 3.2 Chill product immediately or cool at ambient temperature before chilling according to product specifications 3.3 Identify and store product according to product specifications and workplace requirements

Foundation Skills

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPS301 Cook, steam and cool product Release 2	AMPS301 Cook, steam and cool product Release 1	Minor typographical errors corrected	Equivalent 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 AMPS301 Cook, steam and cool product

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Performance Evidence

Candidates must consistently cook, steam and cool product to workplace requirements in the workplace.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- cook or steam of a variety of products to product specifications, to workplace, customer, Quality Assurance (QA) and hygiene and sanitation requirements
- identify the cause and effects of, and explain the appropriate action for:
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity
- operate cooking or steaming facility in a safe and hygienic manner
- demonstrate storage procedures
- apply relevant communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety, and regulatory requirements.

Knowledge Evidence

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

- correct cooking or steaming procedure for specific products
- procedure followed to measure product internal temperatures correctly

- chilling or cooling requirements for different products
- dye addition procedures for a given range of products
- effect of incorrect chilling on yield
- effects of incorrect spacing or placement of product for cooking or steaming
- recording requirements for the cooking or steaming process
- relevant workplace health and safety, and regulatory requirements
- cause and effects of:
 - cycle out of sequence
 - drops during cooking
 - excess cooking or steaming
 - excess humidity
 - insufficient cooking or steaming
 - low humidity.

Assessment Conditions

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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