



Australian Government

Assessment Requirements for AMPS302 Prepare dried meat

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

Candidates must prepare at least two different types of dried meat to workplace requirements.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- select and prepare meat for drying
- identify defects and take appropriate corrective action
- identify contamination
- dry a minimum of three different types of meat products according to workplace requirements
- inspect and store dried meat products according to workplace requirements
- 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:

- sources and causes of contamination
- ways of preventing contamination
- workplace health and safety hazards associated with operating a drier
- workplace specifications for meat to be dried
- drying processes for at least three different kinds of dried meat products
- relevant regulatory requirements
- time and temperature requirements for the variety of products produced

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>