



Australian Government

Assessment Requirements for AMPS307 Sort meat

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

Candidates must select and sort meat products to specification in a meat establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- identify a range of meat cuts related to sorting meat
- consistently sort and classify meat products to:
 - customer requirements
 - hygiene and sanitation requirements
 - quality requirements
 - workplace health and safety requirements
 - workplace requirements
- explain and demonstrate methods of accurately measuring and describing products to specification
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- hygiene requirements for sorting meat
- likely contaminants
- regulatory requirements
- workplace requirements for sorting meat

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>