



Australian Government

Assessment Requirements for AMPS308 Batch meat

Release: 1

Assessment Requirements for AMPS308 Batch meat

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

Candidates must batch meat products to specification in a meat establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- prepare equipment and work area prior to batching meat
- calibrate scales correctly
- follow a recipe correctly
- batch product to specifications at a speed similar to the speed of production
- demonstrate accurate record keeping practices for meat usage
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety, workplace and regulatory requirements

Knowledge Evidence

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

- batching requirements for the workplace
- consequences of using incorrect meat for both the product and the consumer
- hygiene and sanitation factors associated with the selection of meat
- relevant workplace health and safety, workplace and regulatory requirements
- critical information within the Australia New Zealand Food Standards Code relevant to immediate work environment

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>