



Australian Government

AMPS312 Prepare meat-based pates and terrines for commercial sale

Release: 1

AMPS312 Prepare meat-based pates and terrines for commercial sale

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to prepare meat-based pâtés and terrines for commercial sale.

This unit is applicable to smallgoods producers who are developing and manufacturing pâtés and terrines for commercial sale.

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. Prepare ingredients	1.1 Prepare work area 1.2 Select ingredients for pâtés and terrines according to

Element	Performance criteria
	specifications 1.3 Pre-prepare meat and offal ingredients according to specifications 1.4 Pre-cook meat, offal and other ingredients according to specifications 1.5 Prepare and line moulds for pâtés and terrines according to specifications 1.6 Set-up equipment and conduct pre-operational checks on required specialised machinery
2. Prepare pâtés and terrines	2.1 Prepare and use a range of binding agents and processes required in the preparation of basic forcemeat 2.2 Prepare a range of pastries suitable for pâté en croute and handle correctly to ensure high quality and attractive presentation 2.3 Use specialised machinery for making pâtés and terrines correctly and safely according to manufacturer instructions 2.4 Cook pâtés and terrines to specification ensuring non-spore forming pathogens are destroyed 2.5 Assess product stability and spreadability
3. Pack and store pâtés and terrines	3.1 Select and pack pâtés and terrines using appropriate packaging 3.2 Chill pâtés and terrines at a sufficient rate to prevent spore-forming pathogens 3.3 Store pâtés and terrines according to regulatory requirements
4. Develop new recipes	4.1 Develop recipes for pâtés and terrines using a range of suitable products, with consideration given to food safety, taste and presentation 4.2 Cost and price new recipes 4.3 Assess and evaluate customer response to new recipes

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 MTMS312A Prepare meat-based pates and terrines for commercial sale.

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 AMPS312 Prepare meat-based pates and terrines for commercial sale

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Performance Evidence

The candidate must prepare a minimum of three different types of meat-based pâtés and terrines for commercial sale.

The candidate must:

- follow recipes and work instructions
- assess the freshness and suitability of ingredients for pâtés and terrines
- pre-prepare meat and offal using safe knife skills
- cook meat emulsions
- poach or boil products, as required
- apply presentation skills for pâtés and terrines, including pastry decoration, glazing and layering of ingredients
- correctly package and store finished products
- consistently prepare at least three different products suitable for commercial sale
- develop commercially viable new recipes for at least two products
- use communication and numeracy skills required to read, write and interpret written documentation, such as recipes and regulatory requirements
- listen to, interpret and correctly carry out instructions

Knowledge Evidence

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

- ingredients suitable for making pâtés and terrines and their characteristics
- culinary terms related to pâtés and terrines commonly used in the industry
- properties and outcomes of the various seasonings, additives, binding agents and processes used in the preparation of pâtés and terrines
- core temperature requirements associated with the various stages of pâté production
- heating and cooling processes required to ensure end product is safe for consumption and meets regulatory requirements
- safe work practices, in particular in relation to using chopping and mincing equipment
- food safety requirements for the handling and separation of cooked and raw meats

- hygiene requirements particularly relating to possible bacterial spoilage in the preparation, storage and service of pâté and terrine products
- casings and containers suitable for commercial use and storage of pâtés and terrines
- three-stage cooling program or regime specified in the Australian standard
- principles of nutrition, in particular, the food values of pâtés and terrines and the effects of cooking on the nutritional value of food
- packing and storage requirements for pâtés and terrines
- organisation's food safety plan

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production conditions for the enterprise.

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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