



**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<br>1.2 Select ingredients for pâtés and terrines according to             |

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

## 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>