



Australian Government

Assessment Requirements for AMPS313

Prepare product formulations

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

Candidates must prepare product formulations in a meat establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- follow recipes and product specifications to formulate products
- formulate products consistently and accurately
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- apply relevant workplace health and safety, and hygiene and sanitation requirements
- use equipment according to manufacturer's specifications and workplace requirements

Knowledge Evidence

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

- functions, dangers and legal implications of various ingredients
- usage and purpose of various additives, spices, binders and ingredients in the products
- potential sources of contamination and ways to minimise risk of contamination
- relevant workplace health and safety and regulatory requirements

Assessment Conditions

Competency must be demonstrated over time and under typical operating and production 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>