



Australian Government

AMPS313 Prepare product formulations

Release: 1

AMPS313 Prepare product formulations

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to prepare product formulations in a meat establishment.

Skilled operators involved in the preparation of salamis and smallgoods products and mixing combinations of additives, spices and binders may require this unit.

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 product formulations	1.1 Follow recipes and product specifications to formulate products in accordance with workplace and regulatory requirements 1.2 Formulate products in accordance with product specifications, hygiene and sanitation, regulatory and workplace requirements

Element	Performance criteria
	1.3 Check ingredients to ensure they meet product specifications and regulatory requirements

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 MTMS313A Prepare product formulations.

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 AMPS313 Prepare product formulations

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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.

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