



Australian Government

AMPS314 Ferment and mature product

Release: 1

AMPS314 Ferment and mature product

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit covers the skills and knowledge required to prepare semi-dried and fermented products such as salami, mettwurst or prosciutto in a smallgoods manufacturing establishment.

This unit is applicable to workers manufacturing fermented meat products in smallgoods processing plants or smaller specialist smallgoods producers.

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. Ferment product	1.1 Sanitise maturation area according to workplace requirements 1.2 Correctly place product in greening room for adequate air circulation for processing according to product specifications

Element	Performance criteria
	and hygiene requirements 1.3 Space product according to product and manufacturer's specifications 1.4 Monitor maturation process regularly and take appropriate corrective action according to product specifications 1.5 Smoke product if required by product specifications 1.6 Ferment and mature a variety of products to workplace and regulatory requirements and customer specifications, at a speed similar to production requirements
2. Finish maturation process	2.1 Store product according to product specifications 2.2 Identify and stack product according to product specifications and workplace 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 MTMS314A Ferment and mature product.

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 AMPS314 Ferment and mature product

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Performance Evidence

Candidates must prepare semi-dried and fermented products such as salami, mettwurst or prosciutto in a smallgoods manufacturing establishment.

Candidates must:

- follow the requirements of the work instruction
- work at production speed
- ferment and mature product to workplace requirements, and product and customer specifications, within workplace time frames
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- demonstrate familiarity with the regulatory requirements related to fermenting product
- apply relevant workplace health and safety requirements

Knowledge Evidence

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

- possible effects on health of inadequate finishing of maturation process
- possible effects of temperature fluctuations, relative humidity and air circulation on product
- effect pH has on the maturation process
- purpose and effect of smoking salamis
- air circulation requirements of specific products
- impact of Aw on the shelf life of fermented products
- relevant workplace health and safety requirements
- importance of check-weighing at the end of drying
- relationship between pH, Aw and humidity
- requirements of product spacing for specific product
- various types of fermented products

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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