



**Australian Government**

# **Assessment Requirements for AMPX301**

## **Assess product in chillers**

**Release: 1**

# Assessment Requirements for AMPX301 Assess product in chillers

## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

## Performance Evidence

Candidates must be observed assessing products in chillers.

The candidate must:

- assess meat colour, fat colour and marbling
- ensure the chiller cleaning program is followed
- monitor chiller temperature
- monitor product handling and identification
- apply mathematical concepts to monitoring procedures (e.g. temperature checks and adjustments)
- apply relevant communication skills
- assess carcasses according to workplace and regulatory requirements
- complete documentation, including accurate and legible labelling
- identify and apply relevant workplace health and safety requirements
- identify product chiller requirements
- identify product health and hygiene requirements
- use available technology to record, gather and interpret product-monitoring data

## Knowledge Evidence

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

- the carcase grading system employed in an enterprise
- product transfer and storage methods
- the process involved in assessing chillers in the workplace
- product quality monitoring processes
- the importance of fat depth, marbling, carcase colour and other grading parameters
- rejection procedures

## Assessment Conditions

Assessment must be conducted in an operating meat processing enterprise.

As a minimum, the following three forms of evidence must be used:

- Workplace Referee report
- Knowledge test
- Assessor observation of performance on the job

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>