



Australian Government

Assessment Requirements for AMPX302 Cure and corn product

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Performance Evidence

The candidate must be observed curing and corning various meat products.

The candidate must:

- identify meat cuts used in curing and corning
- identify various ingredients used in curing and explain their purposes
- identify sub-standard product and address the problem according to workplace requirements
- follow recipes and procedures accurately
- activate processing equipment to assess its readiness for operational use
- operate mixing machines for required length of time
- operate adjustment tools and equipment correctly
- perform running adjustments in accordance with workplace requirements and manufacturer's specifications
- pump meat correctly to avoid air pockets
- pump meat to increase weight in accordance with workplace requirements
- perform curing and corning in accordance with workplace, workplace health and safety, hygiene and regulatory requirement
- demonstrate correct pickling procedures in accordance with product specifications and workplace requirements
- wash residue from cured meats following removal from holding brine
- report any faults and required adjustments to processing equipment in accordance with workplace procedures
- use tools and cleaning agents appropriate to the cleaning activity and manufacturer's specifications
- apply relevant communication and mathematical skills
- apply relevant regulatory requirements
- seek advice from appropriate sources when working with new products or equipment

Knowledge Evidence

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

- conditions under which equipment may need adjusting
- function of various additives and ingredients
- meat curing process
- purpose and effect of brine on meat
- health regulations which apply to curing and corning of meats
- effects of curing on shelf life and taste of product
- purpose and use of processing equipment used in curing and corning products
- purpose of correct water temperature and correct additive sequence
- reasons for pickling in accordance with pump percentage and yield requirements
- selection criteria for meat for the curing or corning process
- relevant regulatory requirements
- maximum amount of nitrite allowed in cured, corned or salted meats
- procedures for cleaning processing equipment
- • ‘osmosis’ in relation to the curing process

Assessment Conditions

Competency must be demonstrated under typical operating conditions within the parameters of role and responsibilities.

Assessment must occur in the workplace under normal production conditions.

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>