



Australian Government

AMPX305 Smoke product

Release: 1

AMPX305 Smoke product

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to prepare products which are smoked, such as ham, bacon and smallgoods products.

This unit is applicable to skilled operators who are responsible for smoking ham, bacon and other smallgoods products and operating the smokehouse in smallgoods plants or meat retail enterprises.

This unit must be delivered in the context of Australian meat processing standards and regulations.

All work should be carried out to comply with workplace requirements and hygiene and sanitation standards.

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.

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. Select meat	1.1 Select meat according to product specifications 1.2 Prepare meat according to product specifications, where part of the work instructions

Element	Performance criteria
2. Prepare ingredients and equipment	2.1 Prepare ingredients according to product specifications and workplace requirements 2.2 Prepare machinery and equipment according to product and manufacturer's specifications
3. Load products	3.1 Check products to ensure correct spacing prior to loading 3.2 Load products in a manner that ensures even cooking 3.3 Handle products according to workplace health and safety, hygiene and sanitation requirements at all times
4. Smoke product	4.1 Insert core temperature probes into product centre appropriately and in accordance with product specifications and workplace requirements 4.2 Program machinery, where applicable, in accordance with manufacturer's and product specifications 4.3 Smoke a variety of products to workplace requirements and customer specifications at a speed similar to production requirements 4.4 Monitor and record process according to workplace requirements
5. Monitor smoke cycle	5.1 Regularly monitor smoke cycle, note results and correct deviations from the program 5.2 Manually check internal temperature in accordance with workplace requirements to ensure correct smoke time has been achieved and undertake further cooking if necessary 5.3 When product type and processing procedures require, initiate a shower cycle according to process specifications
6. Chill products	6.1 On completion of smoke cycle, correctly weigh product and either chill immediately or cool at ambient temperature to a specified internal temperature before chilling, according to regulatory requirements 6.2 Keep products at a specific and constant temperature according to product specifications 6.3 Store products according to product specifications 6.4 Identify and stack products 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

MTMSR303A Smoke product	E
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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 AMPX305 Smoke product

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Performance Evidence

The candidate must be observed preparing smoked products including ham, bacon and smallgoods products. Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- produce commercially suitable smoked products
- demonstrate correct loading procedure for both a full and less-than-full smokehouse
- activate and operate machinery according to manufacturer's and workplace instructions
- measure and monitor product internal temperature correctly to ensure it meets product specifications
- monitor smoking of meat on a regular basis to meet product specifications (including, where relevant, the interpretation of graphs or flow charts or mimic panels and controls)
- interpret cooking records where appropriate with respect to relevant product
- adjust processing as required to achieve product specifications
- apply relevant communication and mathematical skills
- operate smoke facility according to workplace health and safety, hygiene, regulatory, product specifications and workplace requirements, and meet production requirements
- report machine faults according to workplace specifications
- store meat according to workplace health and safety, hygiene, regulatory, product specifications and workplace requirements

Knowledge Evidence

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

- correct smoking procedure for specific product
- storage procedures for smoked products
- meat smoking process
- the purpose and effect of smoking processes on meat
- health regulations that apply to smoking of meats
- chilling requirements for different products
- the possible effects of inconsistent temperature on product

- the effects of smoking on shelf life and product taste
- the purpose of correct water temperature and correct additive sequence, especially phosphate and smoke
- recording requirements for the smoking/cooking process
- relevant workplace requirements related to:
 - appropriate humidity levels
 - effect of moisture on casings
 - smoke generator
 - smoke jet
 - sock
 - wet bulb sock
- the use and purpose of raw materials for smoking meat
- the use and purpose of ingredients for smoking meat
- mathematical information in work instructions, specifications and recipes
- meat cuts used in smoking
- cause and effects of, and explain the appropriate corrective action for:
 - cycle out of sequence
 - excess smoke
 - insufficient smoke

Assessment Conditions

Competency must be demonstrated over time and under normal operating conditions for the enterprise, within the parameters of the role and responsibilities, and according to workplace requirements.

Assessment may occur in the workplace under normal operating conditions or in a simulated environment.

As a minimum, the following three forms of assessment are required:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs

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