



Australian Government

Assessment Requirements for AMPX401 Monitor meat preservation process

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Performance Evidence

The candidate must monitor the meat preservation process on at least three separate occasions.

The candidate must demonstrate ability to:

- identify critical control points in the meat preservation process
- prepare ingredients and equipment required for the preservation process according to product specifications, hygiene and sanitation, and safety requirements
- apply relevant communication and mathematical skills
- maintain currency of knowledge through professional development and self-directed research
- determine and implement corrective action
- identify and apply relevant workplace health and safety requirements
- interpret monitoring data and identify out-of-specification performance or product
- monitor the preservation of meat to ensure compliance with workplace and regulatory requirements
- record monitoring information accurately
- report non-conformances to appropriate personnel

Knowledge Evidence

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

- the criteria for rejected, reprocessed or recalled product
- the process involved in preserving meat in own workplace
- critical aspects of meat safety and hygiene during the preservation process
- relevant procedures for ensuring the preserved meat product is safe and fit for human consumption
- rejection and recall procedures
- the impact of the preservation process on product quality, including eating quality
- current regulatory requirements relating to the preservation of meat and meat products
- the appropriate Australian Standard and regulatory requirements

Assessment Conditions

Competency must be demonstrated while monitoring a commercial meat preservation operation.

Assessment of application of reject and recall procedures may involve a simulated monitoring role for the trainee.

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

All evidence must be collected in the context of current Australian meat industry standards and regulations.

Assessors must satisfy 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>