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Advise Victorian Department of Education on:

- Proposed changes to Training Packages
- Nominal hours
- Victorian accredited courses

Views expressed today are mine!

New national system of training product development

- Architecture of the system
- Having influence
- New units of competency

New national system

A national VET system which is governed effectively with clear roles and responsibilities for industry, the Commonwealth and the states and territories

New national system

A national system of streamlined industry-defined qualifications that is able to respond flexibly to major national and state priorities and emerging areas of skills need

New national system

- Australian Industry and Skills Committee (AISC)
- Industry Reference Committees (IRCs)
- (Technical Advisory Committees) (TACs)
- Skills Service Organisations (SSOs)

Training Package Development 'themes'

- Lower cost to government
- Better align to AQF
- Delete where possible
- Rolling updates

Influencing Training Package Development

- Register for SSO updates
- Provide feedback
- Join TAC

Changes to units of competency

- Foundation Skills
- Assessment requirements:
 - Performance Evidence
 - Knowledge Evidence
 - Assessment conditions

Changes to units of competency

AMPX210 Prepare and slice meat cuts

Changes to units of competency

- Foundation Skills

| Element | Performance criteria |
|--|--|
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Slice and trim meat in preparation for sale | 1.1 Prepare and slice meat cuts according to workplace requirements and customer specifications 1.2 Separate meat cuts into final meat cuts according to Quality Assurance (QA), hygiene and sanitation, workplace health and safety, and customer specifications |
| 2. Handle knife effectively | 2.1 Handle knife safely, hygienically and effectively |

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Changes to units of competency

- Performance Evidence

Candidates must be observed preparing and slicing meat into finished cuts.

For meat retailing:

- prepare and slice meat cuts for all primals for three species (including beef and sheep) to workplace and regulatory requirements, similar to the speed of production.

Changes to units of competency

- Knowledge Evidence

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

- principles of QA, hygiene and sanitation, and workplace health and safety in relation to slicing meat
- workplace requirements related to slicing meat
- relevant regulatory requirements

Changes to units of competency

- 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 enterprise or production conditions or in a simulated environment.

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 current standards for RTOs.

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Questions?