



MINTRAC

NATIONAL MEAT INDUSTRY TRAINING ADVISORY COUNCIL LIMITED



Q&A Session

2018 MINTRAC Meat Retail Trainers Conference



AMPR205 Use basic methods of cookery

Application/description:

This unit describes the skills and knowledge required to use a range of cookery methods to prepare meat dishes.

This unit is applicable to workers in meat retailing, food services and smallgoods operations. Cookery methods are used to prepare meat and meat dishes for sale, and in the preparation of smallgoods products. Cookery methods are also used for recommendations when selling meat.

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Application/description cont...

All training must be conducted against Australian meat industry standards and regulations.

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

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

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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 and use cooking equipment and technology	1.1 Select appropriate equipment or technology for particular cooking methods 1.2 Use equipment hygienically, safely and in accordance with manufacturer's instructions
2. Use methods of meat cookery	2.1 Use various cookery methods to prepare dishes to enterprise standard 2.2 Calculate correct quantities and ratios of commodities for specific cookery methods 2.3 Complete cooking process in a logical and safe manner 2.4 Identify problems with the cooking process and promptly take corrective action 2.5 Prepare dishes using a range of methods and current technology within acceptable enterprise time frames

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Performance Evidence

The candidate must be able to cook meat dishes using all the following cooking methods:

- boiling or simmering
- stewing
- braising
- roasting
- grilling
- shallow frying

The candidate must:

- identify the most appropriate cooking methods for a range of cuts of meat
- select appropriate cooking equipment
- follow recipes accurately
- apply hygiene and safety principles and procedures during the cooking process
- follow safe work practices, particularly in relation to bending, lifting and using cutting implements, appliances, heated surfaces and other equipment which carry a risk of burns
- seek advice from appropriate sources when working with new products/equipment
- report equipment faults, either verbally or in writing according to workplace requirements
- explain logical and time-efficient workflow
- apply relevant workplace health and safety, regulatory and workplace requirements
- use mathematical skills relevant to the task
- use relevant communication skills

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Knowledge Evidence

The candidate must be able to demonstrate a basic factual, technical and procedural knowledge of:

- the effects of different cookery methods on the nutritional value of food
- underlying principles of all basic methods of meat cookery
- waste minimisation techniques and environmental considerations in relation to different cookery methods
- logical and time-efficient workflow
- use and characteristics of a range of equipment used for the required methods of meat cookery
- relevant workplace health and safety, regulatory and workplace requirements
- major food groups, culinary terminology and equipment as they relate to the required methods of meat cookery

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 conditions or in a simulated environment.

The following three forms of assessment must be used:

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

Assessors must satisfy current standards for RTOs.

Questions to consider

- What are the concerns/issues training providers have with delivering and assessing this unit?
- Do employers have any issues with this unit?
- Do trainees?
- How could these be solved?



Other topics for discussion

- What else would you like to ask about any other meat retail units, resources, trends, etc?
- Any general training related questions?
- This is your opportunity to exchange ideas with a group of like-minded professionals

