

# Assessment Requirements for AMPA2116 Trim offal fat

Release: 1

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## **Modification History**

Release	TP Version	Comment
1	AMPv2.0	Initial release

#### **Performance Evidence**

The candidate must trim offal fat on the slaughter floor.

The candidate must:

- trim offal fat according to workplace, health and safety, Quality Assurance (QA), and hygiene and sanitation requirements
- handle offal to avoid bile, ingesta, excreta or content contamination
- identify condemnation marks on offal and take appropriate action
- · store or despatch fat according to workplace requirements
- apply relevant regulatory requirements

# **Knowledge Evidence**

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

- impact of contamination of edible offal on further processing
- purpose of trimming offal fat
- types of contamination of offal
- relevant regulatory requirements

#### **Assessment Conditions**

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at normal chain speed.

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

Assessors must satisfy the current standards for RTOs.

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### Links

Companion Volume implementation guides are found in VETNet - <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7</a>

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