



**Australian Government**

# **AMPA2116 Trim offal fat**

**Release: 1**

## AMPA2116 Trim offal fat

### Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

### Application

This unit describes the skills and knowledge required to trim offal fat on the slaughter floor.

This unit is applicable to slaughter floor operations.

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.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

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

### Pre-requisite Unit

AMPX209 Sharpen knives

### 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. Trim excess fat from offal	1.1 Identify fat to be trimmed according to workplace requirements and customer specifications 1.2 Trim and dispose of excess fat according to workplace and health and safety requirements 1.3 Remove aorta prior to removal of fat from around heart, where part of work instructions 1.4 Trim connective tissue from thick and thin skirts, where part of

Element	Performance criteria
	work instructions

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

Equivalent to MTMP2144C Trim offal fat

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>