



Australian Government

AMPA3090 Render edible products

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate rendering equipment and produce an edible product.

This unit is applicable to workers in a meat rendering plant.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

Nil.

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. Prepare and maintain equipment	1.1 Perform pre-operational checks in accordance with workplace, health and safety and hygiene and sanitation requirements 1.2 Perform routine maintenance in accordance with workplace requirements

Element	Performance criteria
2. Monitor and control flow of raw materials	2.1 Monitor nature and quality of the raw materials to ensure compliance with workplace and regulatory requirements 2.2 Report defects in raw materials promptly and take corrective action in accordance with workplace requirements 2.3 Control flow of raw materials into bulk bins and/or the processing equipment in accordance with work instructions
3. Render edible product	3.1 Operate equipment in accordance with workplace regulations, workplace health and safety requirements and manufacturer's specifications 3.2 Render edible product to workplace and customer specifications 3.3 Perform routine monitoring, record keeping and sampling to ensure compliance with product specifications 3.4 Identify sources of potential contamination of the product and preventative and take corrective measures in accordance with work instructions 3.5 Maintain cleanliness of work area in accordance with workplace requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP3089C Render edible products.

Links

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