



Australian Government

AMPA3082 Operate batch cooker

Release: 1

AMP A3082 Operate batch cooker

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes skills and knowledge required to operate a batch cooker.

This unit is applicable to workers in rendering plants.

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. Load batch cooker	<p>1.1 Load batch cooker to correct quantity in accordance with workplace requirements</p> <p>1.2 Explain implications for product quality and productivity if cooker is incorrectly loaded</p> <p>1.3 Identify effect on outcome of different types of raw materials</p>

Element	Performance criteria
2. Cook raw materials	2.1 Monitor and control flow into cooker 2.2 Monitor and adjust temperature in accordance with workplace and health and safety requirements 2.3 Monitor outflow for workplace requirements 2.4 Apply pressure (if appropriate) in accordance with workplace and regulatory requirements
3. Unload batch cooker	3.1 Test product to ensure batch is cooked to workplace requirements. 3.2 Identify effects of overcooking 3.3 Empty cooker in accordance with workplace requirements 3.4 Identify and comply with workplace health and safety requirements for the operation and unloading of a batch cooker
4. Monitor environmental controls	4.1 Monitor vapours to ensure they are condensed in accordance with regulatory requirements 4.2 Monitor non-condensed emissions to scrubber, bio-filter and/or after burner in accordance with regulatory 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 MTMP3081C Operate batch cooker.

Links

Companion Volume implementation guides are found in VETNet -

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