



Australian Government

AMPREN301 Operate and monitor a batch rendering process

Release: 1

AMPREN301 Operate and monitor a batch rendering process

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

Application

This unit of competency describes the skills and knowledge required to operate a batch cooker, including preparation, loading raw material, operation, monitoring and shut down.

This unit applies to individuals who work under broad direction in an industrial rendering plant and who are responsible for operating and monitoring a batch rendering process. It includes safety compliance using Hazard Analysis and Critical Control Point (HACCP) techniques, process and product quality requirements, and solving problems that arise with the process.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental and meat rendering regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Rendering (REN)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

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1. Prepare to render raw materials	1.1 Confirm product specifications, raw material supply and set cooker parameters 1.2 Identify hazards, assess and control risks according to workplace health and safety procedures 1.3 Identify food safety hazards, assess and control risks according to HACCP principles 1.4 Select and fit personal protective equipment and contamination control clothing 1.5 Undertake preoperational checks of machinery and equipment according to workplace procedures and manufacturer requirements 1.6 Clean and sanitise tools and equipment according to contamination control 1.7 Load raw materials into cooker according to safety and contamination control requirements
2. Render raw materials	2.1 Monitor cooker equipment and adjust temperature according to product and health and safety requirements 2.2 Monitor duration and temperature to achieve the required end point prior to discharge of product 2.3 Check quality specifications are met and adjust outflow according to workplace requirements 2.4 Apply pressure to optimal temperature according to workplace and regulatory requirements 2.5 Separate solid material from tallow according to workplace procedures 2.6 Operate meat meal size reduction equipment according to workplace procedures

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
3. Monitor rendering and separation process and unload batch cooker	3.1 Take samples and test batch to ensure product is rendered to specifications 3.2 Monitor vapours to ensure they are condensed in accordance with regulatory requirements 3.3 Monitor non-condensed emissions to scrubber, bio-filter and/or after burner 3.4 Monitor waste water discharge and other environmental emissions according to workplace procedures 3.5 Reuse under rendered product or discard faulty products according to workplace and environmental guidelines 3.6 Empty cooker according to workplace health and safety requirements
4. Shut down the batch rendering process	4.1 Clean batch cooker equipment and report maintenance requirements 4.2 Identify the appropriate shutdown procedure 4.3 Shut the process down safely according to operating procedures 4.4 Identify and report maintenance requirements in line with workplace procedures 4.5 Maintain workplace records in appropriate format

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret operating manuals for batch rendering equipment
Writing	Complete records using industry terminology
Oral Communication	Use open and closed questions to clarify information
Numeracy	Estimate and measure volume (mls, L) , time (hrs, mins), temperature (degrees Celsius) and pressure (psi)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPREN301 Operate and monitor a batch rendering process	AMPA3082 Operate batch cooker	Unit merged with AMPA3084 Operate press Unit title and code updated to better reflect work task New Performance criteria added to Element 1 Other Performance criteria revised for clarity Previous Element 4 merged with Element 2 Previous Element 3 split into two elements with additional PC added Foundation skills updated Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent
AMPREN301 Operate and monitor a batch rendering process	AMPA3084 Operate press	Unit merged with AMPA3082 Operate batch cooker Unit title and code updated to better reflect work task	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>