

## AMPSS00021 Green Offal Processing (Clean Tripe Room) Skill Set

Release 1



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#### **Modification History**

Release	TP Version	Comment
1	AMPv2.0	Initial release

#### **Description**

This Skill Set describes the skills and knowledge to further process tripe.

#### **Pathways Information**

The Units of Competency comprising the Green Offal Processing (Clean Tripe Room) Skill Set are drawn from AQF level II in the Qualifications, and can be counted towards other Qualifications where this is in accordance with the Qualification requirements.

#### Licensing/Regulatory Information

Not applicable.

### **Skill Set Requirements**

Complete 4 Units of Competency.

Unit Code	Unit Title
AMPA2100	Overview offal processing
AMPA2103	Further process tripe
AMPA2104	Trim processed tripe
AMPX209	Sharpen knives

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### **Target Group**

Typically the trainee is a company employee who works in further processing of tripe.

## Suggested words for Statement of Attainment

This Skill Set from the AMP Australian Meat Industry Training Package meets the industry requirements for further processing of tripe.

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