



Australian Government

AMPOFF201 Separate offal

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to separate offal into edible and inedible types (including pet meat). It also involves the identification of contamination and defects.

This unit applies to individuals who work under general supervision in a meat processing premises.

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

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

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

Pre-requisite unit(s)

AMPWHS201 Sharpen and handle knives safely

Competency field(s)

N/A

Unit sector(s)

Offal Processing (OFF)

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 for work	1.1 Identify work instructions for separating offal 1.2 Identify different types of offal, including edible and inedible offal, according to workplace requirements 1.3 Identify defects in offal, including abnormalities and contamination 1.4 Identify workplace health and safety requirements for task, including personal protective equipment 1.5 Identify hygiene and sanitation requirements for processing 1.6 Identify inspection condemnation and pet food marks, and follow work instructions
2. Split offal into edible and inedible offal	2.1 Separate offal and sort into edible and inedible offal following workplace requirements 2.2 Identify offal that is fit for human consumption, where applicable, and pass to appropriate area for processing 2.3 Remove aorta prior to removal of fat from around heart, where part of work instructions 2.4 Trim connective tissue from thick and thin skirts, where part of work instructions 2.5 Handle offal to avoid bile, ingesta, excreta or content contamination 2.6 Separate gallbladder from liver 2.7 Trim offal fat where required 2.8 Identify condemned offal following inspection brands or marking 2.9 Place offal in chutes or bins for further processing or disposal

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 key elements of workplace requirements for processing offal
Oral communication	Interact with team members and/or supervisor to ensure flow of work is maintained

	• Ask questions to clarify information
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Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	• operating fewer than four days a week with a small throughput for one or more, small or large, species, or • employing fewer than four workers on the processing floor
Larger meat processing premises	• operating more than four days a week with a throughput for one or more, small or large, species, or • employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPOFF201 Separate offal	AMPA2114 Overview offal processing on the slaughter floor	Unit merged with AMPA2115 Separate Offal and AMPA2116 Trim offal fat Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria revised Foundation Skills added	Not-Equivalent

		Range of Conditions added Assessment requirements updated Mandatory workplace requirements clarified	
AMPOFF201 Separate offal	AMPA2115 Separate offal	Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2116 Trim offal fat Unit code updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria revised Foundation Skills added Range of Conditions added Assessment requirements updated Mandatory workplace requirements clarified	Not-Equivalent

AMPOFF201 Separate offal	AMPA2116 Trim offal fat	Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2115 Separate offal Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria revised Foundation Skills added Range of Conditions added Assessment requirements updated Mandatory workplace requirements clarified	Not-Equivalent
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Assessment Requirements for AMPOFF201 Separate offal

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1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has effectively separated offal into edible and inedible types (including pet meat), following workplace requirements, in a micro or larger meat processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a slaughtering premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace and regulatory requirements for working with, and separating, offal
- the various organs processed on the viscera table, tray or barrow
- importance of accurate separation of offal on the viscera table, tray or barrow
- typical condemnation marks on offal
- defects and abnormalities found in offal
- impact of contamination of edible offal on further processing
- workplace health and safety, and hygiene and sanitation requirements related to working with offal.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:

- skills must be demonstrated in a meat processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - offal for separating
 - knife and sharpening equipment
- specifications:
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.