



**Australian Government**

# **AMPOFF210 Process runners**

## AMPOFF210 Process runners

### 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 process runners as part of a runner room operation.

This unit applies to individuals who work under general supervision to process runners 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)

Nil.

### 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 instruction for processing runners and the steps involved<br>1.2 Identify runner specifications, defects and grading<br>1.3 Identify hygiene and sanitation requirements for the runner room<br>1.4 Identify workplace health and safety requirements for task, including personal protective equipment |
| 2. Strip runners from digestive tract | 2.1 Process runners, including hanging, stripping and wringing following workplace requirements<br>2.2 Work to avoid contamination and cross-contamination<br>2.3 Remove waste material and place in inedible bin or chute                                                                                                |
| 3. Wash, grade and pack runners       | 3.1 Wash runners and strip excess water<br>3.2 Inspect runners for defects and grade<br>3.3 Count runners into containers<br>3.4 Add salt to container where required and seal container following workplace requirements                                                                                                 |

## 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            | <ul style="list-style-type: none"> <li>Interpret key elements of workplace requirements for processing runners</li> </ul>                                                         |
| Oral communication | <ul style="list-style-type: none"> <li>Interact with team members and/or supervisor to ensure flow of work is maintained</li> <li>Ask questions to clarify information</li> </ul> |

## 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  | <ul style="list-style-type: none"> <li>operating fewer than four days a week with a small throughput for one or more, small or large, species, or</li> <li>employing fewer than four workers on the processing floor</li> </ul> |
| Larger meat processing premises | <ul style="list-style-type: none"> <li>operating more than four days a week with a throughput for one or more, small or large, species, or</li> <li>employing more than four workers on the processing floor</li> </ul>         |

## Unit Mapping Information

| Current Code and Title       | Previous Code and Title  | Comments                                                                                                                                                                                                                                                                                                                  | Equivalence |
|------------------------------|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| AMPOFF210<br>Process runners | AMPA2089 Process runners | Unit code updated<br><br>Unit sector code added<br><br>Unit application updated<br><br>Pre-requisite removed<br><br>Performance Criteria clarified<br><br>Foundation Skills added<br><br>Range of Conditions added<br><br>Assessment Requirements re-worded for clarity<br><br>Mandatory workplace requirements clarified | Equivalent  |

# Assessment Requirements for AMPOFF210 Process runners

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## 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 processed runners, 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 meat processing 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 requirements for processing runners
- runner specifications and grading, where required of job task
- steps involved in processing runners
- knife skills for trimming
- possible defects in runners
- sources of contamination and cross-contamination, microbiological, chemical or foreign matter, and how each is controlled
- workplace health and safety, and hygiene and sanitation requirements related to processing runners.

## 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
  - runners for processing
- specifications:
  - runner 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>.