



Australian Government

AMPOFF215 Process small stock tripe

AMPOFF215 Process small stock tripe

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 small stock tripe or paunch.

This unit applies to individuals who work under general supervision in a meat processing premises, where mutton, lamb, pig or goat paunches are recovered and processed.

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 instruction and specifications for processing tripe 1.2 Identify defects and contamination that can occur when processing tripe 1.3 Identify hygiene and sanitation requirements for the tripe room 1.4 Identify workplace health and safety requirements for task, including personal protective equipment 1.5 Hang tripe following workplace requirements
2. Cut and empty paunch	2.1 Cut paunch and empty contents following workplace requirements, workplace health and safety, and hygiene and sanitation requirements 2.2 Work to avoid contamination and cross-contamination
3. Trim tripe to specifications	3.1 Identify and trim defects following workplace requirements 3.2 Trim tripe into edible and inedible components following workplace requirements, customer specifications and workplace health and safety requirements 3.3 Place trimmed waste into inedible bin or chute for 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 task
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information

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
AMPOFF215 Process small stock tripe	AMPA2105 Process small stock tripe	Unit code updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPOFF215 Process small stock tripe

Modification History

Release	Comments
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 processed small stock tripe or paunch, to 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 small stock tripe
- tripe trim specifications
- consequences of inadequately trimmed product being packed
- quality assurance requirements for small stock tripe processing
- sources of contamination and cross-contamination and how they are controlled
- workplace health and safety, and hygiene and sanitation requirements related to processing tripe.

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
 - small stock tripe
 - knife and sharpening equipment
- specifications:
 - small stock tripe 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>.