



Australian Government

AMPOPR220 Operate mincer

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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 operate and maintain mincing machinery, select product for mincing and monitor finished product to achieve quality specifications.

This unit applies to individuals who work under general supervision in meat processing premises, including for example boning rooms, pet food stores, food services operations, smallgoods plants, wholesale or retail butcheries.

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.

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)

Operational (OPR)

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 job requirements, raw materials and product specifications, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify food safety hazards, and control risks following workplace requirements 1.4 Carry out pre-operational checks of mincing equipment to check it is in working order 1.5 Prepare product for mincing
2. Mince product	2.1 Place product in feeder bins following workplace and production requirements 2.2 Follow mincer start-up procedures following work instructions 2.3 Operate mincer following workplace procedures and specifications 2.4 Operate mincer in accordance with workplace health and safety requirements 2.5 Monitor input and output to ensure compliance with workplace requirements 2.6 Identify and rectify and/or report problems associated with raw material or processing
3. Shut down and maintain mincer	3.1 Shut down mincer safely following workplace procedures 3.2 Identify and report faults and maintenance requirements 3.3 Perform routine maintenance and cleaning following work instructions where required 3.4 Store minced product 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	Interpret key information in work instructions and customer specifications
Writing	Complete records using industry terminology

Oral communication	Report issues to supervisor clearly and promptly
Numeracy	- Estimate and measure time and volume - Make adjustments to feed-in to ensure steady product flow

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPOPR220 Operate mincer	AMPX216 Operate mincer	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity	Equivalent

Assessment Requirements for AMPOPR220 Operate mincer

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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 operated mincing machinery following workplace requirements, including starting up equipment and carrying out routine maintenance.

The assessor must observe the individual mincing one batch of meat, or for 10 minutes, whichever comes first.

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 operating mincer
- workplace requirements for cleaning and maintenance relevant to job role
- operating principles of mincing equipment and its features, including parts, safety features, start-up and shut-down procedures, possible faults and adjustments
- how to adjust settings on equipment
- hygiene and sanitation requirements for equipment and process
- corrective actions for faults with equipment or process
- methods of recording production
- workplace health and safety hazards for using mincing equipment, the associated risks and how the risks are controlled.

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, or an environment that accurately reflects workplace conditions, at workplace production speed

- resources, equipment and materials:
 - personal protective equipment
 - product for mincing
- 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.

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>.