



Australian Government

AMPREN201 Operate blow line

AMPREN201 Operate blow line

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 of competency describes the skills and knowledge required to operate a blow line, including preparation, loading raw material, monitoring and shut down.

This unit applies to individuals who work under general supervision in industrial meat rendering plants.

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)

Rendering (REN)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Prepare for work task	1.1 Identify work instruction for operating blow line and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify sources of potential contamination 1.4 Identify cleaning requirements for operating blow line 1.5 Confirm equipment is in operational order and consumables available
2. Operate blow line equipment	2.1 Carry out pre-start checks of machinery and equipment following workplace procedures and manufacturer instructions 2.2 Identify emergency stops and isolation controls in work area 2.3 Check raw materials, identify and remove non-organic foreign objects and other contaminants 2.4 Start blow line and monitor consistency of raw materials to ensure steady flow, and unblock any blockages when they occur 2.5 Monitor temperature and quantity of raw materials in blow tank to ensure process continuity 2.6 Monitor filling and emptying of raw material receival bins to prevent overfilling 2.7 Clean blow line regularly following production requirements
3. Shut down blow line equipment	3.1 Shut down blow line process safely following operating procedures 3.2 Identify and report equipment wear, faults and maintenance requirements following workplace procedures 3.3 Maintain workplace records, following workplace requirements 3.4 Conduct handover of blow line operation to another team member, where required

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 instructions

Writing	• Complete records using industry terminology
Oral Communication	• Interact with team members to ensure flow of work is maintained • Ask questions to clarify work instructions • Report issues promptly
Numeracy	• Interpret gauges and symbols • Estimate raw material size • Adjust time settings on processing equipment

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
AMPREN201 Operate blow line	AMPABA202 Operate blow line	Unit code updated Unit application updated Performance Criteria clarified Foundation Skills clarified Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPREN201 Operate blow line

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 safely operated a blow line, following workplace requirements.

The assessor must observe the individual operating the blow line, including all of the steps outlined in the work instruction, for a minimum of 15 minutes.

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 rendering 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 operating the blow line
- purpose and steps related to rendering process and function of the blow line
- contamination such as plastics, and ways to minimise contamination risks
- corrective actions to take if contamination is present
- workplace health and safety hazards encountered when trimming meat, and how the associated risks are controlled
- key features and functions of blow line equipment
- workplace procedure for unblocking the blow line
- relationship of blow line operation with size reduction equipment operation
- shutting down blow line process safely according to workplace procedures.

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 rendering premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - rendering material
 - blow line equipment
- specifications:
 - product specifications
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

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>.