



Australian Government

AMPREN202 Operate meat meal mill

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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 a meat mill plant, including loading, drying and monitoring the quality of the finished meal.

This unit applies to individuals who work under general supervision in industrial rendering premises, and who operate a meat mill plant.

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

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 operating meat meal mill 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify product specifications and quality assurance requirements for milled product 1.4 Prepare meat meal for milling 1.5 Carry out pre-start check to ensure mill is in working order
2. Operate equipment	2.1 Adjust settings for specified product 2.2 Start and operate mill following workplace requirements 2.3 Monitor meat meal fed into mill feeder bin 2.4 Monitor mill operation following workplace requirements 2.5 Monitor quality of meat meal to ensure product meets customer specifications 2.6 Take meat meal samples for testing following workplace requirements 2.7 Rectify any problems with product or process, or report to supervisor
3. Shut down equipment	3.1 Shut down equipment following work instructions 3.2 Clean meat meal mill following workplace instructions 3.3 Carry out routine maintenance on mill following workplace instructions 3.4 Maintain clean and tidy meat meal mill area

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 and customer specifications
Oral communication	- Communicate with team members and/or supervisor to maintain flow of production - Report issues to supervisor clearly and promptly

Numeracy	Monitor feed in levels of meat meal for processing
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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
AMPREN202 Operate meat meal mill	AMPA2160 Operate meat meal mill	Unit code updated Unit sector code added Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPREN202 Operate meat meal mill

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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 a meat mill to process meat meal, following work requirements.

The assessor must observe the individual operating a meat meal mill, including start-up and shut-down, 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 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 operating the meat meal mill
- basic operating principles of a meat meal mill
- defects in meat meal
- range of customer specifications for meat meal at work site
- standard operating procedures for operation of meat meal mill
- safety hazards associated with operating the meat meal mill, and how the associated risks are controlled
- faults that typically occur with milling meat meal, and corrective actions.

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 with a meat meal mill at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - meat milling equipment
 - meat meal for milling
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents
- personnel:
 - access to team members and 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>.