



Australian Government

AMPREN205 Break down carcase for rendering

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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 break down a carcase for rendering, which may be a carcase that has been condemned on the slaughter floor, or that has died in yards.

This unit applies to individuals who work under general supervision at meat processing premises or 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)

AMPWHS201 Sharpen and handle knives safely

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 breaking down a carcase for rendering 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify personal protection requirements to ensure there is no risk of transfer of disease from carcase 1.4 Prepare area for breaking down carcase to prevent cross-contamination of other product and equipment 1.5 Identify sources of cross-contamination from condemned carcase, and how these are managed 1.6 Collect and/or record any carcase identification information or tag, following workplace requirements 1.7 Prepare equipment for breaking down a carcase for rendering
2. Break down carcase	2.1 Use equipment to break carcase into parts, following workplace procedures 2.2 Break down carcase in a way that prevents the spread of contamination, following workplace procedures 2.3 Direct carcase parts into appropriate chutes, augers or containers for rendering following workplace requirements 2.4 Follow hygiene and sanitation requirements before handling other carcasses

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
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify instructions

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
AMPREN205 Break down carcase for rendering	AMPA2163 Break down and bone carcase for pet meat or rendering	Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Assessment requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPREN205 Break down carcase for rendering

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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 at least one carcase for rendering, following workplace requirements.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing or 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 breaking down carcasses for rendering
- safe operation of manual and mechanical handling equipment related to processing of carcasses for rendering
- workplace health and safety hazards associated with breaking down carcasses, and how the risks are controlled
- safety hazards associated with operation of pre-breaking machinery, purpose of safety guards and emergency stop procedures
- risk of zoonotic diseases associated with breaking down carcasses, and how these risks are controlled
- contamination and cross-contamination risks associated with working with carcasses, and how food safety and personal safety 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 or rendering premises at normal workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - relevant equipment
 - carcasses identified for rendering
- specifications:
 - workplace standard operating procedures, work instructions and task-related documents
- personnel:
 - access to team members and/or 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>.