



Australian Government

AMPA2088 Process offal

Release: 1

AMPA2088 Process offal

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to process offal in an abattoir situation.

This unit is applicable to workers processing offal in an abattoir.

All work should be carried out to comply with workplace and hygiene requirements.

This unit applies to individuals who work under general supervision, exercise limited autonomy and have some accountability for their own work.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

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. Process offal	1.1 Identify and describe steps involved in processing four types of offal 1.2 Inspect offal and identify defects, including disease and contamination 1.3 Trim offal connective tissue and other material according to workplace and health and safety requirements 1.4 Place trim in the appropriate bin or chute according to

Element	Performance criteria
	workplace requirements 1.5 Identify types and sources of contamination

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to MTMP2116B Process offal.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPA2088 Process offal

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Performance Evidence

Competency must be demonstrated in processing a minimum of four (4) types of offal.

The candidate must:

- identify contamination and defects and take corrective action
- identify defects in offal including disease (including Ovine Johne's Disease (OJD)), parasite damage and contamination
- apply relevant regulatory requirements
- wash offal (where required) according to workplace requirements

Knowledge Evidence

The candidate must demonstrate a basic factual, technical and procedural knowledge of:

- hygiene and sanitation requirements related to processing offal
- workplace health and safety requirements related to processing offal
- relevant regulatory requirements
- sources of contamination and cross-contamination

Assessment Conditions

Assessment must be conducted in a registered operating meat processing plant.

Competency must be demonstrated at the normal chain speed.

As a minimum, the following three forms of assessment must be used:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time

Assessors must satisfy the current standards for RTOs.

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