



Australian Government

AMPA2089 Process runners

Release: 1

AMPA2089 Process runners

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to process runners as part of a runner room operation.

This unit is applicable to workers processing runners 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. Overview runner processing	1.1 Identify steps in processing the runners 1.2 Identify uses of runners 1.3 Identify and explain runner specifications, defects and grading 1.4 Identify and comply with hygiene and sanitation requirements for the runner room 1.5 Identify and comply with workplace health and safety

Element	Performance criteria
	requirements for the runner room
2. Hang digestive tract on carousel	2.1 Take digestive tract from holding bins and hang on carousel, where part of work instructions
3. Strip runners from digestive tract	3.1 Strip and place runners in ringers according to workplace requirements 3.2 Remove waste material on carousel and place in inedible bin or chute
4. Wash, grade and pack runners	4.1 Wash runners and strip excess water 4.2 Count runners into bins 4.3 Inspect runners for defects and grade 4.4 Add brine mix or salt to bins and seal bins in accordance with workplace requirements

Foundation Skills

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

Range of Conditions

Unit Mapping Information

Equivalent to MTMP2117B Process runners.

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 AMPA2089 Process runners

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Performance Evidence

The candidate must process runners as part of a runner room operation.

The candidate must:

- process runners to workplace requirements
- comply with hygiene and sanitation requirements
- demonstrate measures to minimise contamination
- identify defects in runners including disease, damage and contamination
- store runners according to workplace procedures and specifications
- dispose of runners not fit for consumption in the appropriate chute or bin
- apply relevant regulatory requirements

Knowledge Evidence

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

- hygiene and sanitation requirements
- runner specifications and grading
- sources of contamination and cross-contamination
- relevant regulatory requirements

Assessment Conditions

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

Competency must be demonstrated at the normal rate of production.

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.

Links

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