



Australian Government

AMPA2100 Overview of processing

Release: 1

AMPA2100 Overview offal processing

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to develop an understanding of the processing of offal in abattoirs, the uses of offal and the hygiene, Quality Assurance (QA) and workplace health and safety requirements for offal processing areas.

This unit is applicable to workers employed in meat processing plants where offal is recovered, washed, trimmed and packed.

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

Nil.

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. Identify the steps in offal processing in the plant	1.1 Identify types of offal processed, their uses and markets 1.2 Identify steps in processing, packing and storage of offal 1.3 Identify types of packaging 1.4 Identify chutes and bins used in the offal room

Element	Performance criteria
	1.5 Identify storage locations and requirements
2. Identify production requirements	2.1 Identify and explain production requirements for offal 2.2 Identify regulatory requirements and customer specifications for offal 2.3 Identify and explain specific hygiene and sanitation requirements for offal processing areas 2.4 Identify and explain specific workplace health and safety requirements for offal processing areas 2.5 Identify types and sources of offal 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

Equivalent to MTMP2118B Overview offal processing.

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 AMPA2100 Overview offal processing

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Performance Evidence

The candidate must explain processing of offal in abattoirs, the uses of offal and the hygiene, Quality Assurance (QA) and workplace health and safety requirements for offal processing areas.

The candidate must:

- identify types of offal processed at the plant
- identify and explain all the steps in offal processing in the plant
- identify and explain all the plant offal processing production requirements

Knowledge Evidence

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

- defects in offal and procedures for reporting defects
- importance of the storage procedures for offal
- nature and importance of customer trim specifications and grades
- uses of edible offal including for pharmaceuticals and human consumption

Assessment Conditions

Assessment must be conducted in an abattoir.

Competency must be demonstrated at the normal chain speed over a period of time.

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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