



Australian Government

AMPA2104 Trim processed tripe

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to inspect and trim processed tripe to customer specifications and workplace requirements.

This unit is applicable to workers employed in tripe room operations.

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. Inspect tripe	1.1 Inspect tripe to ensure it complies with customer specifications 1.2 Identify and manage defects according to workplace requirements
2. Trim processed tripe	2.1 Trim tripe to workplace and health and safety requirements 2.2 Trim tripe to customer specifications 2.3 Place trimmed waste in inedible bin or chute according to

Element	Performance criteria
	workplace requirements
3. Store tripe	3.1 Store processed and trimmed tripe according to 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

This unit is equivalent to MTMP2124C Trim processed tripe

Links

Companion Volume implementation guides are found in VETNet -

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