



Australian Government

AMPA2107 Process maws

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 process pig maws.

This unit is applicable to workers required to process pig stomachs (maws). This may or may not involve scalding maws.

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. Wash and trim maws	1.1 Inspect and rinse maws according to work instructions 1.2 Trim maws of excess fat according to workplace specifications 1.3 Store maws according to workplace requirements
2. Tumble and drain maws	2.1 Inspect and process maws in a tumbler according to workplace work instructions 2.2 Inspect maws according to workplace health and safety

Element	Performance criteria
	requirements
3. Scald maws	3.1 Scald maws according to work instruction, if required 3.2 Operate scalding unit according to workplace requirements, if required

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 MTMP2127B Process maws

Links

Companion Volume implementation guides are found in VETNet -

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