



Australian Government

AMPA2114 Overview offal processing on the slaughter floor

Release: 1

AMPA2114 Overview offal processing on the slaughter floor

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to process offal on the slaughter floor.

This unit is applicable to slaughter floor 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

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 types of offal	1.1 Identify types of offal 1.2 Identify sources of contamination and cross-contamination of offal 1.3 Explain consequences of damage or contamination of offal
2. Identify the flow of offal and processing steps on the slaughter	2.1 Follow steps for handling offal on the slaughter floor 2.2 Identify procedures for inspecting offal

Element	Performance criteria
floor	2.3 Identify chutes and bins used for edible and inedible offal
3. Identify the requirements for processing offal on the slaughter floor	3.1 Identify and follow workplace, regulatory and health and safety requirements for workers handling offal

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 MTMP2141C Overview offal processing on the slaughter floor

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 AMPA2114 Overview offal processing on the slaughter floor

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Performance Evidence

The candidate must explain the steps required to process offal on the slaughter floor.

The candidate must:

- explain the steps for processing offal
- identify condemnation marks on offal
- identify edible offal
- identify the various organs processed on the viscera table

Knowledge Evidence

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

- inspection process
- contamination to offal caused by bile, ingesta, excreta and paunch content
- procedures for the disposal of inedible offal in appropriate bins or chutes
- workplace, health and safety, hygiene and sanitation, and Quality Assurance (QA) requirements related to processing offal on the slaughter floor
- sources of contamination
- general uses of offal
- impact of contamination of edible offal on further processing.
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Assessment Conditions

Assessment must occur in the workplace under normal production conditions.

Competency must be demonstrated at 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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