



Australian Government

AMPA2115 Separate offal

Release: 1

AMPA2115 Separate offal

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to separate offal into edible and inedible types (including pet meat). It also involves the identification of contamination and defects.

This unit is applicable to slaughter floor and wild game processing plant operations noting that wild game offal is either separated into pet food or condemned.

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. Identify offal	1.1 Identify different types of offal, including edible and inedible offal, according to workplace requirements
2. Separate offal into edible and inedible offal	2.1 Separate offal and sort into edible and inedible offal according to workplace requirements 2.2 Identify offal that is fit for human consumption (where

Element	Performance criteria
	applicable) and pass to appropriate area for processing according to workplace requirements 2.3 Separate gall bladder from liver 2.4 Wash offal that may have sustained damage, where applicable 2.5 Identify condemned offal according to inspection brands or marking 2.6 Place offal in chutes or bins 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 MTMP2143C Separate offal

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 AMPA2115 Separate offal

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Performance Evidence

The candidate must separate offal into edible and inedible types (including pet meat).

The candidate must:

- identify the various organs processed on the viscera table
- separate offal to hygiene and sanitation, workplace, Quality Assurance (QA) and workplace health and safety requirements
- identify condemnation marks on offal
- handle offal to avoid bile, ingesta, excreta or content contamination
- dispose of inedible offal in appropriate bins or chutes
- apply relevant regulatory requirements

Knowledge Evidence

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

- hygiene and sanitation, workplace, QA and workplace health and safety requirements associated with separating offal on the slaughter floor
- impact of contamination of edible offal on further processing
- importance of accurate separation of offal on the viscera table
- relevant regulatory requirements

Assessment Conditions

Competency must be demonstrated at normal chain speed.

Assessment must occur in the workplace under normal production conditions.

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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