



Australian Government

AMPA2116 Trim offal fat

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 trim offal fat 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

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. Trim excess fat from offal	1.1 Identify fat to be trimmed according to workplace requirements and customer specifications 1.2 Trim and dispose of excess fat according to workplace and health and safety requirements 1.3 Remove aorta prior to removal of fat from around heart, where part of work instructions 1.4 Trim connective tissue from thick and thin skirts, where part of

Element	Performance criteria
	work instructions

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 MTMP2144C Trim offal fat

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 AMPA2116 Trim offal fat

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Performance Evidence

The candidate must trim offal fat on the slaughter floor.

The candidate must:

- trim offal fat according to workplace, health and safety, Quality Assurance (QA), and hygiene and sanitation requirements
- handle offal to avoid bile, ingesta, excreta or content contamination
- identify condemnation marks on offal and take appropriate action
- store or despatch fat according to workplace requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- impact of contamination of edible offal on further processing
- purpose of trimming offal fat
- types of contamination of offal
- relevant regulatory requirements

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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