



Australian Government

AMPA2117 Separate and tie runners

Release: 1

AMP A2117 Separate and tie runners

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to separate runners from the viscera, inspect for defects or contamination and tie the runners to avoid spillage of contents.

This unit is applicable to workers on the slaughter floor.

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. Separate and tie runners	1.1 Separate and tie runners to prevent contamination and to meet workplace and health and safety requirements 1.2 Inspect runners for defects or contamination according to workplace requirements 1.3 Place runners in appropriate chutes 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 MTMP2145C Separate and tie runners

Links

Companion Volume implementation guides are found in VETNet -

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