



Australian Government

AMPA2127 Recover offal

Release: 1

AMPA2127 Recover offal

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

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

This unit is applicable to workers recovering at least three types of offal from the slaughter floor. A wide range of offal such as uterus, rectums, thymus gland, heart, kidneys, livers, testicles, and pizzles can be recovered.

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. Recover offal	1.1 Identify and recover offal according to workplace requirements 1.2 Recover offal safely according to workplace health and safety requirements 1.3 Inspect offal for defects according to workplace Quality Assurance (QA) requirements

Element	Performance criteria
	1.4 Keep knives, when used, sharp

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 MTMP2150B Recover 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 AMPA2127 Recover offal

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Performance Evidence

The candidate must recover at least three different types of offal on a slaughter floor.

The candidate must:

- inspect offal for defects
- recover offal according to workplace requirements
- recover offal safely according to workplace health and safety requirements
- apply relevant regulatory requirements

Knowledge Evidence

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

- types of offal recovered
- methods of avoiding or dealing with contamination
- sources of contamination and cross-contamination
- work instructions and Standard Operating Procedures (SOPs) relevant to the recovery of offal
- relevant regulatory requirements
- types of defects and contamination of offal

Assessment Conditions

Assessment must be conducted in a registered operating meat processing plant.

Competency must be demonstrated at the normal rate of production.

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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