



Australian Government

AMPA2152 Process paunch

Release: 1

AMPA2152 Process paunch

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to empty, clean and prepare the paunch for further processing.

This unit is applicable to workers in the paunch room at an abattoir or knackery.

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. Open paunch	1.1 Open paunch to empty all contents 1.2 Open paunch in accordance with workplace and health and safety requirements 1.3 Open paunch to ensure paunch products remain intact
2. Empty paunch contents	2.1 Empty paunch of any contents in accordance with workplace

Element	Performance criteria
	requirements
3. Clean paunch	3.1 Clean paunch to workplace requirements to prevent cross-contamination 3.2 Wash and pack paunch products
4. Remove relevant parts	4.1 Trim paunch to cutting lines in accordance with work instructions 4.2 Trim parts of fat as required
5. Wash paunch	5.1 Wash paunch in accordance with work instructions 5.2 Dispose of waste safely in accordance with work instructions
6. Work safely in paunch processing area	6.1 Process paunch in accordance with workplace health and safety 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

Equivalent to MTMP2175C Process paunch.

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 AMPA2152 Process paunch

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Performance Evidence

The candidate must empty, clean and prepare the paunch for further processing.

The candidate must:

- apply workplace health and safety and workplace requirements related to processing of the paunch
- follow work instructions to process paunch
- use mechanical aids where applicable
- report faults in mechanical aids in accordance with workplace requirements
- apply relevant regulatory requirements
- use communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- quality requirements and specifications for paunches
- uses of the paunch
- work instructions for the paunch processing area
- relevant regulatory requirements
- workplace health and safety hazards and requirements for paunch processing area

Assessment Conditions

Assessment must be conducted in an operating abattoir or knackery.

Competency must be demonstrated at the usual speed 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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