



Australian Government

AMPA2154 Process pet meat

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 process and pack pet meat.

This unit is applicable to workers in abattoirs, knackerries and game processing establishments.

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. Examine meat and offal for pet meat	1.1 Inspect meat and offal for pet meat for abnormalities or defects 1.2 Identify abnormalities or defects and take appropriate action according to workplace requirements 1.3 Isolate infected or affected products for disposal according to regulatory and workplace requirements

Element	Performance criteria
2. Prepare meat and offal for pet meat	2.1 Prepare meat and offal for pet consumption or further processing in accordance with regulatory and workplace requirements 2.2 Trim and process product to meet customer specifications
3. Package and store pet meat	3.1 Package pet meat in tubs, bins or containers in accordance with regulatory and workplace requirements, and customer specifications 3.2 Store pet meat in accordance with 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

Equivalent to MTMP2177C Process pet meat.

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 AMPA2154 Process pet meat

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Performance Evidence

The candidate must process and pack pet in an abattoir, knackery or wild game processing establishment.

The candidate must:

- process meat and offal for pet food in accordance with work instructions, regulatory requirements and customer specifications
- process meat and offal for pet food to workplace requirements
- identify abnormalities or defects and take appropriate corrective action
- package and store pet food in accordance with regulatory, customer and workplace requirements
- comply with workplace health and safety requirements for the processing of pet meat

Knowledge Evidence

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

- types of meat used for pet meat
- workplace and regulatory requirements related to the processing, packaging and storage of pet meat
- workplace health and safety requirements for the processing of pet meat

Assessment Conditions

Assessment must be conducted in a meat or pet food processing premises.

Competency must be demonstrated at normal production speeds.

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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