



Australian Government

AMPA2160 Operate meat meal mill

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 operate a meat mill plant including loading, drying and monitoring the quality of the finished meal.

This unit is applicable to rendering plant workers who operate a meat mill plant.

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

Nil.

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. Operate meat meal mill	1.1 Monitor meat meal fed into mill feeder bin 1.2 Monitor mill operation in accordance with workplace requirements 1.3 Monitor mill operation in accordance with workplace health and safety requirements 1.4 Maintain housekeeping for meat meal mill area

Element	Performance criteria
	1.5 Monitor quality of meat meal and report problems accordance with workplace requirements 1.6 Produce meat meal to workplace requirements and customer specifications 1.7 Take meat meal samples for testing 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

This unit is equivalent to MTMP2184C Operate meat meal mill.

Links

Companion Volume implementation guides are found in VETNet -

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