



Australian Government

AMPA3047 Prepare and present viscera for inspection

Release: 1

AMPA3047 Prepare and present viscera for inspection

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to prepare and present offal (viscera) to a government authorised meat safety officer for inspection.

This unit is applicable to abattoirs and game processing plants.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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. Prepare offal and internal tissues for inspection	1.1 Identify offal and internal tissue to be inspected 1.2 Separate hearts and lungs for inspection according to workplace requirements 1.3 Identify and minimise sources of potential contamination and

Element	Performance criteria
	cross-contamination 1.4 Handle offal and internal tissue without causing damage and/or contamination
2. Present offal and internal tissue for inspection	2.1 Present viscera for inspection according to workplace and regulatory requirements 2.2 Identify and follow workplace health and safety requirements for the presentation of offal for inspection, including those for manual handling

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 MTMP3046A Prepare and present viscera for inspection.

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 AMPA3047 Prepare and present viscera for inspection

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Performance Evidence

The candidate must prepare and present offal for inspection to a government authorised meat safety officer.

The candidate must:

- handle offal to avoid bile, ingesta, excreta or content contamination
- present offal for inspection in accordance with regulatory, workplace health and safety, hygiene and sanitation, and workplace requirements
- identify the organs processed on the viscera table

Knowledge Evidence

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

- inspection process
- workplace, health and safety, hygiene and sanitation, and regulatory requirements for the presentation of offal for inspection

Assessment Conditions

Assessment must be conducted on an operating slaughter floor.

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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