



Australian Government

AMPA3083 Operate continuous cooker

Release: 1

AMPA3083 Operate continuous cooker

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to operate a continuous cooker.

This unit is applicable to workers in meat rendering 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

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. Feed cooker	1.1 Carry out start-up process to manufacturer's and workplace requirement.
2. Operate and monitor cooker	2.1 Operate cooker in accordance with work instructions 2.2 Monitor flow into cooker 2.3 Monitor level in cooker

Element	Performance criteria
	2.4 Monitor and adjust temperature in accordance with workplace and health and safety requirements 2.5 Monitor outflow for workplace requirements 2.6 Identify and comply with workplace health and safety requirements
3. Monitor environmental controls	3.1 Monitor vapours to ensure they are condensed in accordance with regulatory requirements 3.2 Monitor non-condensed emissions to scrubber, bio-filter and/or after burner in accordance with regulatory 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 MTMP3082C Operate continuous cooker.

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 AMPA3083 Operate continuous cooker

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Performance Evidence

The candidate must operate a continuous cooker.

The candidate must:

- apply mathematical processes to monitoring procedures
- monitor temperature and make adjustments according to work instructions and product specifications
- test product samples to ensure cooked to specifications
- load and unload cooker to specifications
- monitor emissions to workplace and regulatory requirements
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)

Knowledge Evidence

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

- basic operating principles of cooker
- Quality Assurance (QA) requirements of operations
- effects of overcooking
- implications on product quality and productivity of incorrect load in cooker
- production problems and out-of-specification product and take corrective action

Assessment Conditions

Assessment must be conducted in a registered, operating meat rendering plant.

Competency must be demonstrated at the normal rate of production for that rendering plant.

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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