



Australian Government

AMPA3087 Operate tallow processing plant

Release: 1

AMPA3087 Operate tallow processing plant

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to produce tallow from rendered meat product.

This unit is applicable to workers in 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. Press extracted tallow from cooked meal	1.1 Monitor flow of cooked waste 1.2 Operate and monitor presses in accordance with work instructions 1.3 Identify and comply with workplace health and safety

Element	Performance criteria
	requirements
2. Process tallow	2.1 Carry out start-up and shut-down procedures in accordance with workplace requirements 2.2 Monitor screening of solids from tallow 2.3 Separate tallow 2.4 Take tallow samples 2.5 Visually monitor tallow quality and provide feedback to supervisor 2.6 Follow work instructions for tallow production 2.7 Follow workplace health and safety procedures
3. Ensure the quality of tallow	3.1 Identify tallow specifications 3.2 Monitor processing conditions that affect tallow quality
4. Contain spillage	4.1 Contain any spillage of tallow 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 MTMP3086C Operate tallow processing plant.

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 AMPA3087 Operate tallow processing plant

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Performance Evidence

The candidate must produce tallow from rendered meat product.

The candidate must:

- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- operate the tallow processing plant to workplace requirements
- apply relevant regulatory requirements
- comply with workplace health and safety requirements
- monitor quality of tallow
- monitor tallow processing
- identify production problems and out-of-specification product and take corrective action

Knowledge Evidence

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

- basic principles of tallow processing
- workplace health and safety requirements associated with tallow processing plant
- Quality Assurance (QA) requirements associated with tallow processing plant
- relevant regulatory requirements

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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