



Australian Government

AMPA3089 Produce rendered products hygienically

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 produce rendered product hygienically.

This unit is applicable to workers in a rendering plant.

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. Control bacteria in rendered products	1.1 Identify micro-organisms in meat meal and explain their impact on quality 1.2 Carry out risk assessment and control measures for micro-organisms 1.3 Implement good housekeeping practices to minimise risk of

Element	Performance criteria
	contamination 1.4 Identify critical control points and implement control measures
2. Implement cleaning program for rendering plant	2.1 Explain and implement cleaning program for raw material processing areas as per work instructions 2.2 Explain and implement cleaning program for dry meal processing areas as per work instructions 2.3 Identify and meet workplace health and safety 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 MTMP3088C Produce rendered products hygienically.

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 AMPA3089 Produce rendered products hygienically

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Performance Evidence

The candidate must produce rendered product hygienically.

The candidate must:

- implement cleaning program
- apply relevant regulatory and workplace requirements
- consistently control bacteria in rendered products to workplace requirements
- identify production problems and out-of-specification product and take corrective action
- apply communication skills relevant to work instructions and Standard Operating Procedures (SOPs)
- assess hygiene risks and take preventative action

Knowledge Evidence

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

- cleaning program for rendering process
- relevant regulatory and workplace requirements
- critical control points for monitoring hygiene and sanitation of the process
- micro-organisms affecting meat meal and the control measures for these

Assessment Conditions

Assessment must be conducted using meat and the meat by-products must be prepared to a specification.

Competency must be demonstrated over a period of time and at a relevant 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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