



Australian Government

Assessment Requirements for AMPABA201 Operate meat size reduction equipment

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has set up, operated, monitored and shut down an industrial meat size reduction process to convert raw materials into finished products according to specific work orders on at least two occasions.

For each process, there must be evidence that the individual has:

- confirmed the product quantity and quality requirements
- identified at least three food safety hazards, assessed and controlled risk using Hazard Analysis and Critical Control Point (HACCP) techniques and workplace health and safety requirements
- identified at least three safety hazards, assessed and controlled risk using workplace health and safety procedures
- selected and correctly fitted appropriate personal protective equipment (PPE) and clothing required for worker safety and food contamination control
- conducted preoperational check of plant and equipment including access to emergency stops and isolation controls in work area
- checked raw materials delivered to feeder bins, and rectified or reported problems
- made adjustments to ensure steady product flow
- communicated with a supervisor using correct industry terminology with regard to meat size reduction equipment, process or product, and to at least one of the following:
 - maintenance team member
 - quality assurance team member
 - environmental management team member
- completed production records, including product and equipment issues and faults according to workplace requirements
- completed handover to another team member.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and steps related to the meat rendering process
- key features of workplace health and safety requirements for operating a meat size reduction process
- key features of quality assurance requirements for meat size reduction processes
- features, benefits, limitations, and correct fit of PPE for meat size reduction processes
- workplace procedures for safe movement of workers and visitors in and around the rendering plant
- and equipment
- key features of HACCP principles related to operation of the meat size reduction equipment
- key features and functions of meat size reduction machinery and equipment, including:
 - manufacturer and workplace instructions for safe operation
 - control panels and ancillary controls
 - operating capacities, efficiencies and applications
 - location and purpose of guards, rails and sensors
 - feedback instrumentation
 - services required, including compressed air, electricity and water
 - shutdown procedures
- key features of workplace procedures for the operation of the meat size reduction processes, including:
 - checking work order
 - checking operational status of services and availability of consumables including compressed air, electricity and water
 - start up, operation, monitoring, handover and shutdown
 - disposal of condemned carcasses and contaminated products
 - flow requirements of the by-products processing plant
 - identification and reporting of equipment faults and maintenance
 - specifications for raw materials and final product, including quality requirements
- AS5008 Hygienic Rendering of Animal Products
- key features of Australian Renderers Association's Code of Practice for Hygienic Rendering of Animal Products, including cleaning and sanitation of meat reduction equipment
- relationship of task descriptions of meat size reduction equipment and blow line equipment
- workplace recording and reporting formats, including information required for effective handover.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat rendering plant or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - meat size reduction equipment required for the tasks specified in the performance evidence
 - PPE and contamination control equipment required for the tasks specified in the performance evidence
- specifications:
 - two meat size reduction work orders as stipulated in the performance evidence
 - workplace procedures for meat size reduction process and operation of plant and equipment as stipulated in the performance evidence
 - workplace procedures for worker health and safety and contamination control
 - manufacturer's operating instructions for specific equipment and machinery
- relationships:
 - supervisor and others stipulated in the performance evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>