



Australian Government

AMPABA203 Process slinks

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit describes the skills and knowledge required to process slinks.

This unit applies to individuals who work under general supervision to process foetus to recover blood and/or skin.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

AMPWHS201 Sharpen and handle knives safely

Competency field(s)

N/A

Unit sector(s)

Abattoir (ABA)

Elements and Performance Criteria

Element	Performance criteria
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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for work	1.1 Identify work instruction and specifications for processing slinks 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify types and sources of contamination and cross-contamination 1.4 Identify hygiene and sanitation requirements for the work area
2. Process slinks	2.1 Collect slinks following workplace requirements 2.2 Process slinks to recover specified product, following work instructions, animal welfare requirements, workplace health and safety requirements and hygiene and sanitation requirements 2.3 Label slinks or products in preparation for storage or distribution following customer specifications and workplace requirements
3. Store slinks and dispose of waste	3.1 Store slink products following workplace requirements and workplace health and safety requirements 3.2 Dispose of slink waste following workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret key elements of workplace requirements for task
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Ask questions to clarify information

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPABA203 Process slinks	AMPA2153 Process slink by-products	Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPABA203 Process slinks

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Performance Evidence

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

The assessor must observe the individual processing a minimum of five slinks, following workplace and animal welfare requirements.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat processing premises.

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:

- workplace requirements for processing slinks
- welfare check to confirm foetus is dead
- methods of storing slink products
- correct disposal of slink waste
- sources of contamination and cross-contamination of slink products, and how they are controlled
- risks of zoonotic diseases associated with processing slinks and how these risks are controlled
- workplace health and safety, and hygiene and sanitation requirements related to processing slinks.

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 processing premises at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *slink for processing*
 - *equipment for task*
- specifications:
 - *customer specifications*
 - *task-related documents*
- personnel:
 - *access to workplace supervisor or mentor.*

Assessment for this unit must include at least three forms of evidence.

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

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.