



Australian Government

AMPABA302 Prepare and present viscera for inspection

Release: 1

AMPABA302 Prepare and present viscera for inspection

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to prepare and present animal offal (viscera) to a meat safety officer for inspection.

This unit applies to individuals who work in an abattoir or game processing premises.

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

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

Mandatory workplace requirements apply to the assessment of this unit.

Pre-requisite Unit

Nil

Unit Sector

Abattoir (ABA)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work	1.1 Read work instructions and clarify where required 1.2 Identify work health and safety and food safety hazards, and address associated risks 1.3 Wear appropriate personal protective equipment and clothing, and ensure correct fit

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.4 Ensure knife is sharp and ready for use
2. Prepare offal and internal tissues for inspection	2.1 Identify offal and internal tissue to be inspected 2.2 Separate hearts and lungs for inspection according to workplace requirements 2.3 Identify and minimise sources of potential contamination and cross-contamination 2.4 Handle offal and internal tissue without causing damage and/or contamination
3. Present viscera	3.1 Identify and follow safe manual handling techniques when moving offal 3.2 Present offal and internal tissue for inspection according to workplace and regulatory 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
Oral Communication	Interact effectively with team members

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPABA302 Prepare and present viscera for inspection	AMPA3047 Prepare and present viscera for inspection	Unit code updated Mandatory workplace requirements clarified Prerequisite removed Performance Criteria	Not equivalent

		clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	
--	--	---	--

Links

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

Assessment Requirements for AMPABA302 Prepare and present viscera for inspection

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

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 prepared and presented offal from at least three different carcasses for inspection to a meat safety officer, including:

- handled offal to avoid bile, ingesta, excreta or content contamination
- presented offal for inspection according to regulatory, workplace health and safety, hygiene and sanitation, workplace and regulatory requirements
- identified the organs processed on the viscera table.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a registered meat processing premises on the slaughter floor, or wild game processing floor.

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 of viscera inspection
- basic anatomy associated with the viscera
- procedures for minimising contamination of product
- safe work procedures for working with, sharpening and storing knives
- correct use of personal protective equipment (PPE)
- workplace health and safety hazards and associated controls
- safe manual handling techniques for working with offal
- regulatory requirements for the presentation of offal for inspection.

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 registered meat processing premises on the slaughter floor, or wild game processing floor*
- resources, equipment and materials:
 - *real animal viscera to be prepared*
 - *cleaning and sanitising equipment according to workplace requirements*
 - *PPE worn in line with workplace requirements*
- specifications:
 - *workplace standard operating procedures and task-related documents*
- timeframes:
 - *within typical operating and production conditions for the workplace.*

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.

Links

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