



Australian Government

AMPOFF202 Separate and seal runners

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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 separate runners from the viscera, inspect for defects or contamination and seal the runners to avoid spillage of contents.

This unit applies to individuals who work under general supervision in a meat processing premises.

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)

Offal Processing (OFF)

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. Prepare for work task	1.1 Identify work instruction for working with runners, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify sources of potential contamination for task 1.4 Identify hygiene and sanitation requirements for working with runners
2. Separate runners	2.1 Separate runners from viscera following workplace requirements, hygiene and sanitation requirements and workplace health and safety requirements 2.2 Separate stomach, small intestine and large intestines, where required, following work instructions 2.3 Handle runners to avoid bile, ingesta, excreta or content contamination 2.4 Seal runners with tie or clip to avoid spillage where required 2.5 Inspect runners for defects or contamination, and follow appropriate corrective actions 2.6 Place runners in appropriate chutes or barrows, 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 instructions
Oral communication	- Interact with team members to ensure flow of work is maintained - Ask questions to clarify work instructions - Report issues promptly

Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	- operating fewer than four days a week with a small throughput for one or more, small or large, species, or - employing fewer than four workers on the processing floor
Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPOFF202 Separate and seal runners	AMPA2117 Separate and tie runners	Unit code and title updated Unit sector code added Unit application updated Pre-requisite updated Performance Criteria clarified Foundation Skills added Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace	Equivalent

		requirements clarified	
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Assessment Requirements for AMPOFF202 Separate and seal runners

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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 separated and sealed runners, following workplace requirements, in a micro or larger meat processing premises.

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 working with runners
- use of processed runners
- sources of contamination and cross-contamination, and ways to minimise the food safety risks
- corrective actions to take if contamination or defects are present
- workplace health and safety hazards encountered when working with runners, and how the associated risks are controlled.

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*
 - *runners for separating*
 - *ties or clips*
- 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>.