



Australian Government

AMPPET201 Process pet meat

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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 and pack pet meat, which is dispatched from a meat processing premises as a fresh or frozen product for further processing.

This unit applies to those 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)

Nil.

Competency field(s)

N/A

Unit sector(s)

Pet Meat Processing (PET)

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	1.1 Identify work instruction and customer specifications for processing pet food, and clarify where required 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify hygiene and sanitation requirements for work area 1.4 Identify sources of contamination and cross-contamination, and how these are managed 1.5 Prepare meat and offal for pet meat processing
2. Examine meat and offal for pet meat	2.1 Inspect meat and offal for pet meat for abnormalities or defects 2.2 Identify abnormalities or defects and take appropriate action following workplace requirements 2.3 Isolate unsuitable products for disposal
3. Prepare meat and offal for pet meat	3.1 Carry out pre-start checks on processing equipment to ensure it is operational 3.2 Start up processing equipment and adjust settings following work instructions 3.3 Monitor processing to ensure quality requirements are met 3.4 Report any inconsistencies with process or product to supervisor
4. Package and store pet meat	4.1 Monitor packaging process to ensure packaging meets required standards 4.2 Move packaged product to storage area, 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
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Reading	Interpret key information in workplace instructions
Oral communication	- Interact with team members and/or supervisor to ensure flow of work is maintained - Report any issues promptly
Numeracy	- Interpret gauges and scales - Monitor temperature of processed product (°C)

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
AMPPET201 Process pet meat	AMPA2154 Process pet meat	Merged with AMPX206 Operate forklift in a specific workplace Unit code and title updated Unit code updated to AQF3 Unit sector code added Unit application updated Performance Criteria updated Foundation Skills added Assessment requirements updated Mandatory workplace	Not equivalent

		requirements clarified	
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Assessment Requirements for AMPPET201 Process pet meat

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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 processed and packed pet meat, following workplace procedures.

The assessor must observe the individual processing pet meat for a minimum of 15 minutes.

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 pet food
- types of meat used for pet meat
- corrective actions for defects and abnormalities identified
- packaging requirements of product
- operating principles of processing and packaging equipment
- workplace health and safety hazards encountered when processing pet meat, and how the associated risks are controlled
- contamination and cross-contamination risks that can occur when processing pet meat, and ways to avoid.

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*
 - *pet meat for processing*
 - *processing and packaging equipment*
- 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>.