



Australian Government

AMPREN204 Operate meat size reduction equipment

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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 of competency describes the skills and knowledge required to operate meat size reduction equipment prior to rendering operations to have a consistent particle size.

This unit applies to individuals who work under general supervision in rendering plants, and who operate meat size reduction equipment.

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)

Rendering (REN)

Elements and Performance Criteria

Elements	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 job requirements, raw materials and product specifications with supervisor 1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify product contaminants and how risks are controlled
2. Deliver raw material to feeder bins	2.1 Prepare meat for sizing by placing it in feeder bins following workplace and production requirements 2.2 Remove any contamination promptly following workplace quality requirements 2.3 Maintain work areas to meet productivity, quality and safety according to workplace procedures
3. Operate meat size reduction equipment	3.1 Carry out preoperational checks of plant and equipment to check it is in working order 3.2 Identify emergency stops and isolation controls in work area 3.3 Maintain flow of raw material to meat size reduction equipment to keep adequate levels in holding or feeder bins 3.4 Monitor filling and emptying of raw material receival bins to prevent overfilling and to clear any blockages in drainage 3.5 Identify and rectify and/or report problems associated with raw material or processing 3.6 Carry out routine maintenance and cleaning according to hygiene and safety requirements 3.7 Check meat size reduction equipment for wear and other damage, and report
4. Shut down the meat size reduction equipment	4.1 Shut down meat size reduction equipment safely following workplace procedures 4.2 Identify and report faults and maintenance requirements 4.3 Maintain workplace records following workplace requirements 4.4 Conduct handover of meat size reduction equipment to another team member where required

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 information in work instructions and customer specifications
Writing	Complete records using industry terminology
Oral communication	Report issues to supervisor clearly and promptly
Numeracy	- Estimate and measure time and volume - Make adjustments to feed-in to ensure steady product flow

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
AMPREN204 Operate meat size reduction equipment	AMPA2157 Overview rendering process	Merged with AMPABA201 Operate meat size reduction equipment Unit code and title updated Unit sector code added Unit application updated Performance Criteria revised Foundation Skills added	Not equivalent

		Assessment Requirements updated Mandatory workplace requirements clarified	
AMPREN204 Operate meat size reduction equipment	AMPABA201 Operate meat size reduction equipment	Unit merged with AMPA2157 Overview rendering process Unit code updated Unit sector code revised Unit application updated Performance Criteria clarified Foundation Skills added Assessment Requirements revised Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPREN204 Operate meat size reduction equipment

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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 set up, operated, monitored and shut down a meat size reduction process to convert raw materials into sized products, following work requirements, on at least two occasions.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a meat rendering 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 operating meat size reduction equipment
- workplace requirements for maintenance and cleaning
- purpose and steps related to the meat rendering process
- workplace health and safety requirements for operating meat sizing 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
- requirements for reporting for traceability.

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 or rendering premises with meat sizing equipment, at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *meat sizing equipment*
 - *meat meal for sizing*
- specifications:
 - *workplace standard operating procedures, work instructions and task-related documents*
- personnel:
 - *access to team members and 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>.