



Australian Government

Assessment Requirements for AMPREN303 Operate and monitor a low temperature wet rendering process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0.

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 operated and monitored two separate low temperature wet rendering processes, including:

- identified at least three food safety hazards and controlled risk using Hazard Analysis and Critical Control Point (HACCP) principles
- identified at least three safety hazards, assessed and controlled risk using workplace health and safety procedures
- selected and correctly fitted appropriate personal protective equipment (PPE) and clothing required worker safety and contamination control
- checked raw materials, including cut size and colour
- operated machinery according to workplace instructions
- produced a low temperature wet rendered product according to workplace requirements
- monitored a low temperature wet rendering process, including:
 - heating and end point temperature control
 - separation of solids and liquids
 - grinding of coarse meal
 - drying of wet solids
 - optimal performance of machinery
- monitored environmental emissions according to workplace and Environmental Protection Agency (EPA) requirements, including odour control and one of the following:
 - waste water
 - heat recovery
 - noise
- identified production problems and out-of-specification product and taken corrective action
- provided a verbal briefing during handover process to team member.

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:

- principles of a low temperature wet rendering process
- workplace health and safety requirements of low temperature wet rendering process
- purpose, features and correct use of PPE required for low temperature wet rendering process
- purpose, features and correct use of clothing and equipment required for contamination control in low temperature wet rendering process
- hazard identification, risk assessment and control risk using HACCP techniques for low temperature wet rendering process
- operation and monitoring process including:
 - unusual noises in equipment which may indicate malfunction
 - equipment maintenance requirements
- key features of quality assurance aspects of rendered product, including:
 - colour and density of rendered products
 - end-point temperature
 - correct level of moisture content
- quality requirements of finished products including:
 - tallow moisture, insolubles and Free Fatty Acids (FFA)
 - meat meal moisture, fat content, protein, microbiological and physical contamination
- relevant regulatory requirements including:
 - AS5008 Hygienic Rendering of Animal Products
 - Australian Renderers Association's Code of Practice for Hygienic Rendering of Animal Products
 - EPA requirements
- implications of noncompliance of operation and monitoring of low temperature wet rendering including:
 - incorrect temperature setting
 - discharge pump and speed of feed to the tank out of balance
 - weir liquid levels incorrectly set
 - solids from press are too wet
- features and functions of low temperature wet rendering 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

- workplace cleaning and maintenance requirements for low temperature wet rendering machinery and equipment.

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 rendering plant or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - industrial meat rendering machinery and equipment required for the tasks specified in the performance evidence
 - raw materials specified in the performance evidence
 - PPE and contamination control equipment clothing required for the tasks specified in the performance evidence
- specifications:
 - two dry rendering work orders stipulated in the performance evidence
 - workplace procedures for a low temperature wet rendering process and operation of machinery and equipment stipulated in the performance evidence
 - workplace procedures for worker safety and contamination control
- relationships:
 - supervisor and others stipulated in the performance evidence
- timeframes:
 - competency must be demonstrated at the normal rate of production for the rendering plant.

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

Links

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