



Australian Government

Assessment Requirements for AMPREN306 Render edible products

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 set up, operated, monitored, shut down and cleaned industrial rendering processes to convert raw materials into edible products according to specific work orders, on at least two occasions.

For each process, there must be evidence that the individual has:

- verbally confirmed work order, product quality requirements and availability of consumables
- identified at least three different hazards, assessed and controlled risk using Hazard Analysis and Critical Control Point (HACCP) principles and workplace health and safety requirements
- 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 for worker safety and food contamination control.
- conducted preoperational check of machinery and equipment including access to emergency stops and isolation controls in work area
- visually checked raw materials for potential contaminants
- set up and calibrated rendering equipment, including temperature and duration
- prevented contamination of products during transfer of raw materials
- monitored and adjusted rendering process including:
 - quality of raw materials
 - flow of raw materials
 - rendering time
 - temperature
 - moisture content
 - product texture

- observed temperature and pressure gauges and adjusted equipment to meet product and safety requirement
- collected and tested at least three product samples to ensure product is rendered to specifications
- confirmed the finished product meets workplace and customer requirements
- identified and taken corrective action for two of the following:
 - over-rendering
 - under-rendering
 - spills
 - cross contamination
 - out-of-specification product
- monitored environmental emissions according to workplace and environmental regulatory requirements, including:
 - odour control
 - noise
 - heat recovery
 - waste water
- performed plant shutdown according to workplace procedures
- completed written production records, including quantity and quality, using accurate industry terminology
- communicated verbally using accurate industry terminology with a supervisor and at least one of the following:
 - maintenance team member
 - quality assurance team member
 - packaging 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:

- purpose and steps related to rendering process
- features and functions of rendering machinery and equipment
- features, benefits, limitations, and correct fit of PPE for rendering edible products process
- key features of workplace health and safety requirements to operate a rendering edible products process
- features and functions of emergency stops, isolation controls and ancillary controls in work area
- key features of HACCP principles related to rendering edible products processes
- workplace procedures for safe movement of workers and visitors in and around rendering plant and equipment
- location and purpose of guards, rails and sensors
- feedback instrumentation

- raw materials quality requirements, including:
 - temperature
 - particle size
- key features of quality assurance aspects of rendered product, including:
 - colour and density of rendered product
 - friability of rendered product
 - end-point temperature
 - correct level of moisture content
 - correct texture of product
- implications on product quality and productivity of incorrect load in rendered equipment
- bacteria types and quantity allowable
- AS5008 Hygienic Rendering of Animal Products
- Australian Renderers Association's Code of Practice for Hygienic Rendering of Animal Products
- environmental regulatory requirements that apply to rendering edible product process emissions including:
 - odour control
 - noise
 - heat recovery
 - waste water
- manufacturer and workplace instructions for safe operation
- operating capacities, efficiencies and applications
- services required, including compressed air, electricity and water
- workplace cleaning and maintenance requirements for rendering edible product machinery and equipment
- regulatory requirements for the rendering of the edible product
- operating and work procedures for rendering equipment, including maintenance
- relevant product and client specifications
- sampling, monitoring and documentation procedures relevant to the process and end products
- possible sources of contamination of the product and the relevant preventative measures.

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:
 - rendering equipment and machinery
 - PPE for rendering process

- specifications:
 - two rendering edible product work orders stipulated in the performance evidence
 - workplace procedures for rendering edible product process and operation of machinery and equipment as stipulated in the performance evidence
 - workplace procedures for worker safety and contamination control
 - specific workplace documents such as workplace procedures and quality assurance system
 - manufacturer operating instructions for specific equipment and machinery.

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>