



Australian Government

AMPSS00085 Green Offal Processing (Maws Processing) Skill Set

AMPSS00085 Green Offal Processing (Maws Processing) Skill Set

Modification History

Release	Comments
1	This skill set was first released in AMP Australian Meat Processing Training Package Release 9.0.

Description

This skill set describes the skills and knowledge to recover pig paunches in a meat processing premises.

The following unit has mandatory workplace requirements which must be met when assessing this unit. Please refer to the individual unit's Assessment Requirements for details.

- AMPOFF217 Process maws

Pathways Information

These units of competency provide credit towards a number of qualifications in the AMP Australian Meat Processing Training Package, including AMP20126 Certificate II in Meat Processing.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this skill set at the time of publication.

Skill Set Requirements

Code	Title
AMPOFF217	Process maws
AMPWHS201	Sharpen and handle knives safely

Pre-requisite Requirements

Unit of competency	Prerequisite requirement
AMPOFF217 Process maws	AMPWHS201 Sharpen and handle knives safely

Target Group

This skill set is for an individual beginning work in green offal processing, to recover paunches.

Skill Set Mapping Information

Previous Code and Title	Equivalence
AMPSS00022 Green Offal Processing (Maws Processing) Skill Set	Not-Equivalent

Suggested Words for Statement of Attainment

These competencies from the *AMP Australian Meat Processing Training Package* meet the industry requirements for recovering pig paunches.

Links

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.