Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

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| AMPOFF2X01 | Separate offal |
| Application | This unit describes the skills and knowledge required to separate offal into edible and inedible types (including pet meat). It also involves the identification of contamination and defects.  This unit applies to individuals 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.  No licensing, legislative or certification requirements apply to this unit at the time of publication.  Mandatory workplace requirements apply to the assessment of this unit. |
| Pre-requisite Unit | AMPWHS201 Sharpen and handle knives safely |
| Unit Sector | Offal Processing (OFF) |

| Elements | Performance Criteria |
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| 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 instructions for separating offal  1.2 Identify different types of offal, including edible and inedible offal, according to workplace requirements  1.3 Identify defects in offal, including abnormalities and contamination  1.4 Identify workplace health and safety requirements for task, including personal protective equipment  1.5 Identify hygiene and sanitation requirements for processing  1.6 Identify inspection condemnation and pet food marks and follow work instructions |
| 2. Split offal into edible and inedible offal | 2.1 Separate offal and sort into edible and inedible offal following workplace requirements  2.2 Identify offal that is fit for human consumption, where applicable, and pass to appropriate area for processing  2.3 Remove aorta prior to removal of fat from around heart, where part of work instructions  2.4 Trim connective tissue from thick and thin skirts, where part of work instructions  2.5 Handle offal to avoid bile, ingesta, excreta or content contamination  2.6 Separate gall bladder from liver  2.7 Trim offal fat where required  2.8 Identify condemned offal following inspection brands or marking  2.9 Place offal in chutes or bins for further processing or disposal |

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| 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 elements of workplace requirements for processing offal |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOFF2X01 Separate offal | AMPA2115 Separate offal | Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2116 Trim offal fat  Unit code updated  Unit sector code added  Unit application updated  Prerequisite updated  Performance Criteria revised  Foundation skills added  Assessment requirements updated  Mandatory workplace requirements clarified | Not equivalent |
| AMPOFF2X01 Separate offal | AMPA2114 Overview offal processing on the slaughter floor | Unit merged with AMPA2115 Separate Offal and AMPA2116 Trim offal fat  Unit code and title updated  Unit sector code added  Unit application updated  Prerequisite updated  Performance Criteria revised  Foundation skills added  Assessment requirements updated | Not equivalent |
| AMPOFF2X01 Separate offal | AMPA2116 Trim offal fat | Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2116 Trim offal fat  Unit code and title updated  Unit sector code added  Unit application updated  Prerequisite updated  Performance Criteria revised  Foundation skills added  Assessment requirements updated  Mandatory workplace requirements clarified | Not equivalent |

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

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| TITLE | Assessment requirements for AMPOFF2X Separate offal |
| 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 effectively separated offal into edible and inedible types (including pet meat), following workplace requirements, in a micro or larger meat processing premises.  **In micro meat processing premises**  For large stock, the assessor must observe the individual sorting and separating offal from a minimum of 2 carcases and for small stock, a minimum of 6 carcases. Where more than one small stock species is being processed, the assessor must observe the individual sorting and separating offal from all species to a total of 6 carcases.  There must also be evidence that the individual has completed 2 shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).  **In larger meat processing premises**  For large stock the assessor must observe the individual sorting and separating offal from a minimum of 8 carcases or for 15 minutes, whichever comes first.  For small stock the assessor must observe the individual sorting and separating offal from a minimum of 20 carcases or for 15 minutes, whichever comes first.  There must also be evidence that the individual has completed 2 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 slaughtering premises. | |

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| 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 and regulatory requirements for working with, and separating, offal * the various organs processed on the viscera table * importance of accurate separation of offal on the viscera table * typical condemnation marks on offal * defects and abnormalities found in offal * impact of contamination of edible offal on further processing * workplace health and safety, and hygiene and sanitation requirements related to working with offal. |

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| 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*  *offal for separating*  *knife and sharpening equipment*   * specifications:   *task-related documents*   * personnel:   *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 |

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