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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| AMPOFF2X08 | Process offal |
| Application | This unit describes the skills and knowledge required to process offal.  This unit applies to individuals who work under general supervision to process offal 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 instruction for processing offal  1.2 Identify steps involved in processing offal  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 types and sources of contamination to offal  1.6 Identify hygiene and sanitation requirements for processing |
| 2. Trim offal | 2.1 Trim offal connective tissue and other material following workplace requirements  2.2 Place processed offal and trim in the appropriate containers or chutes following workplace requirements |

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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 |
| AMPOFF2X08 Process offal | AMPA2088 Process offal | Unit merged with AMPA2100 Overview offal processing  Unit code updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  Foundation skills added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not equivalent |
| AMPOFF2X08 Process offal | AMPA2100 Overview offal processing | Unit merged with AMPA2088 Process offal  Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite updated  Performance Criteria clarified  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 AMPOFF2X08 Process 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 processed offal, following workplace requirements, in a micro or larger meat processing premises.  **In micro meat processing premises**  The assessor must observe the individual working on a minimum of 2 sets of offal from large stock or 6 sets of small stock offal.  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 premises an assessor must observe as a minimum the individual working on a minimum of 8 sets from large stock or 20 sets from small stock offal or 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 meat processing 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 requirements for processing offal * types of offal processed at work site * steps in processing, packing and storage of offal * range of customer specifications for offal * knife skills for trimming offal * sources of contamination and cross-contamination and how they are controlled * consequences of damage or contamination of offal * defects and abnormalities found in offal including Ovine Johne's Disease, parasite damage and contamination and corrective actions to be taken for each * 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 processing*  *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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