Modification history

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

|  |  |
| --- | --- |
| AMPREN2X04 | Operate meat meal mill |
| Application | This unit describes the skills and knowledge required to operate a meat mill plant including loading, drying and monitoring the quality of the finished meal.  This unit applies to individuals who work under general supervision in industrial rendering plants, and who operate a meat mill plant.  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 | Nil |
| Unit Sector | Rendering (REN) |

| Elements | Performance Criteria |
| --- | --- |
| 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 operating meat meal mill  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify product specifications and quality assurance requirements for milled product  1.4 Prepare meat meal for milling  1.5 Carry out pre-start check to ensure mill is in working order |
| 2. Operate equipment | 2.1 Adjust settings for specified product  2.2 Start and operate mill following workplace requirements  2.3 Monitor meat meal fed into mill feeder bin  2.4 Monitor mill operation following workplace requirements  2.5 Monitor quality of meat meal to ensure product meets customer specifications  2.6 Take meat meal samples for testing following workplace requirements  2.7 Rectify any problems with product or process, or report to supervisor |
| 3. Shut down equipment | 3.1 Shut down equipment following work instructions  3.2 Clean meat meal mill following work instructions  3.3 Carry out routine maintenance on mill  3.4 Maintain clean and tidy meat meal mill area |

|  |  |
| --- | --- |
| 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 instructions and customer specifications |
| Oral communication | * Communicate with team members and/or supervisor to maintain flow of production * Report issues to supervisor clearly and promptly |
| Numeracy | * Monitor feed in levels of meat meal for processing |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPREN2X04 Operate meat meal mill | AMPA2160 Operate meat meal mill | Unit code updated  Unit sector code added  Unit application updated  Performance Criteria clarified  Foundation Skills added  Assessment Requirements reworded for clarity  Mandatory workplace requirements clarified | Equivalent |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |
| TITLE | Assessment requirements for AMPREN2X04 Operate meat meal mill |
| 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 a meat mill to process meat meal, following work requirements.  The assessor must observe the individual operating a meat meal mill, including start up and shut down, for a minimum of 15 minutes.  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. | |

|  |
| --- |
| 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 operating the meat meal mill * basic operating principles of a meat meal mill * defects in meat meal * range of customer specifications for meat meal at work site * standard operating procedures for operation of meat meal mill * safety hazards associated with operating the meat meal mill and how the associated risks are controlled * faults that typically occur with milling meat meal and corrective actions. |

|  |
| --- |
| 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 with a meat meal mill at workplace processing speed*   * resources, equipment and materials:   *personal protective equipment*  *meat milling equipment*  *meat meal for milling*   * specifications:   *workplace standard operating procedures, work instructions and task-related documents*   * personnel:   *team members and/or supervisor.*  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. |

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