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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| AMPABA2X07 | Process slinks |
| Application | This unit describes the skills and knowledge required to process slinks.This unit applies to individuals who work under general supervision to process foetus to recover blood and/or skin.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 | Abattoir (ABA) |

| 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 and specifications for processing slinks1.2 Identify workplace health and safety requirements for task, including personal protective equipment 1.3 Identify types and sources of contamination and cross-contamination1.4 Identify hygiene and sanitation requirements for the work area |
| 2. Process slinks | 2.1 Collect slinks following workplace requirements2.2 Process slinks to recover specified product, following work instructions, animal welfare requirements, workplace health and safety requirements and hygiene and sanitation requirements2.3 Label slinks or products in preparation for storage or distribution following customer specifications and workplace requirements  |
| 3. Store slinks and dispose of waste | 3.1 Store slink products following workplace requirements and workplace health and safety requirements3.2 Dispose of slink waste following workplace requirements |

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| Foundation SkillsThis 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 task
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| 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 |
| AMPABA2X07 Process slinks | AMPA2153 Process slink by-products | Unit code and title updatedUnit sector code addedUnit application updatedPre-requisite updated Performance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarityMandatory workplace requirements clarified | 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 AMPABA2X07 Process slinks |
| Performance Evidence |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.The assessor must observe the individual processing a minimum of 5 slinks, following workplace and animal welfare requirementsThere 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 requirementsAll 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 slinks
* how animal welfare of foetus is safe guarded
* methods of storing slink products
* correct disposal of slink waste
* sources of contamination and cross-contamination of slink products and how they are controlled
* risks of zoonotic diseases associated with processing slinks and how these risks are controlled
* workplace health and safety, and hygiene and sanitation requirements related to processing slinks.
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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 processing speed** resources, equipment and materials:

*personal protective equipment* *slink for processing**equipment for task** specifications:

*customer 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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