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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| AMPOFF216 | Process bibles |
| Application | This unit describes the skills and knowledge required to process bibles, or the folded lining from an animal’s third stomach, as part of a tripe room operation.  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 | Nil |
| 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 and specifications for processing bibles  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify types and sources of contamination and cross-contamination  1.4 Identify hygiene and sanitation requirements for the work area  1.5 Identify equipment for task and carry out pre-start checks |
| 2. Trim bibles | 2.1 Operate equipment to clean bibles, following workplace instructions, workplace health and safety requirements and hygiene requirements  2.2 Identify and trim defects in bibles, including retained ingesta and incorrect cutting lines  2.3 Place trimmed waste in inedible bin or chute for disposal  2.4 Store processed and trimmed bibles 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 task |
| 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 |
| AMPOFF216 Process bibles | AMPA2106 Process bibles | Unit code updated  Unit sector code added  Unit application updated  Pre-requisite removed  Performance Criteria clarified  Foundation Skills added  Assessment Requirements re-worded for clarity  Mandatory 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 AMPOFF216 Process bibles |
| 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 bibles, to workplace requirements, in a micro or larger meat processing premises.  **In micro meat processing premises**  For large stock, the assessor must observe the individual processing a minimum of two bibles and for small stock, a minimum of four bibles.  There must also be evidence that the individual has completed two 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 processing a minimum of four bibles or for 15 minutes, whichever comes first.  For small stock, the assessor must observe the individual processing a minimum of 10 bibles or for 15 minutes, whichever comes first.  There must also be evidence that the individual has completed two 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 bibles * basic operating principles of equipment used to clean bibles * sources of contamination and cross-contamination and how they are controlled * workplace health and safety hazards encountered with processing bibles, and how the associated hazards are controlled * hygiene and sanitation requirements related to processing tripe. |

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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*  *bible cleaning equipment*  *bibles for processing*  *knife and sharpening equipment*   * specifications:   *customer specifications*  *task-related documents*   * personnel: * *access to 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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