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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| AMPOFF204 | Free flares |
| Application | This unit describes the skills and knowledge required to free flares from their attachments in pig carcases.  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 | 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 for freeing flares  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify types and sources of contamination to flares  1.4 Identify hygiene and sanitation and quality assurance requirements for freeing flares |
| 2. Cut out flares | 2.1 Free flares according to workplace and health and safety procedures  2.2 Identify and manage defects in flares following workplace requirements  2.3 Handle and dispose of flares 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 work instructions and specifications |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |
| Numeracy | * Interpret cutting lines on specification |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOFF204 Free flares | AMPA2126 Remove flares | Unit code and title updated  Unit sector code added  Unit application updated  Pre-requisite removed  Performance Criteria clarified  Foundation Skills added  Range of Conditions 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 AMPOFF204 Free flares |
| 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 freed flares from pig carcases, following workplace requirements, in a micro or larger meat processing premises.  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 freeing flares * uses and further processing of flares * cutting lines and quality requirements for freeing flares * possible defects in flares * knife skills for recovery work * workplace health and safety hazards encountered when freeing flares, and how the associated risks are controlled * hygiene and sanitation requirements related to freeing flares * sources of contamination and cross-contamination and how they are avoided. |

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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*  *pig carcases*  *knife and sharpening equipment*   * 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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