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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| AMPOFF210 | Process runners |
| Application | This unit describes the skills and knowledge required to process runners as part of a runner room operation.  This unit applies to individuals who work under general supervision to process runners 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 processing runners and the steps involved  1.2 Identify runner specifications, defects and grading  1.3 Identify hygiene and sanitation requirements for the runner room  1.4 Identify workplace health and safety requirements for task, including personal protective equipment |
| 2. Strip runners from digestive tract | 2.1 Process runners, including hanging, stripping and wringing following workplace requirements  2.2 Work to avoid contamination and cross-contamination  2.3 Remove waste material and place in inedible bin or chute |
| 3. Wash, grade and pack runners | 3.1 Wash runners and strip excess water  3.2 Inspect runners for defects and grade  3.3 Count runners into containers  3.4 Add salt to container where required and seal container 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 runners |
| 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 |
| AMPOFF210 Process runners | AMPA2089 Process runners | Unit code updated  Unit sector code added  Unit application updated  Pre-requisite removed  Performance Criteria clarified  Foundation Skills added  Range of Conditions 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 AMPOFF210 Process runners |
| 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 runners, 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 processing runners * runner specifications and grading, where required of job task * steps involved in processing runners * knife skills for trimming * possible defects in runners * sources of contamination and cross-contamination, microbiological, chemical or foreign matter, and how each is controlled * workplace health and safety, and hygiene and sanitation requirements related to processing runners. |

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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*  *runners for processing*   * specifications:   *runner 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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