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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| AMPOFF217 | Process maws |
| Application | This unit describes the skills and knowledge required to process pig maws (or stomachs).  This unit applies to individuals who work under general supervision to process pig maws 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 | AMPWHS201 Sharpen and handle knives safely |
| 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 task | 1.1 Identify work instruction for processing maws and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify sources of potential contamination to maws  1.4 Identify hygiene and sanitation requirements for processing maws |
| 2. Wash and trim maws | 2.1 Inspect and rinse maws following work instructions  2.2 Trim maws of excess fat following work instructions and specifications  2.3 Invert maws to empty contents and rinse away  2.4 Remove bile stains by washing internal surfaces |
| 3. Spin and chill maws | 3.1 Place maws into centrifuge and process for a time following specifications  3.2 Remove maws from centrifuge and fold back to normal shape  3.3 Chill maws in ice water for time specified, prior to packing |

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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 instructions for processing maws |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Ask questions to clarify information |
| Numeracy | * Read and interpret gauges * Calculate time and temperature (°C) specifications for processing maws |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPOFF217 Process maws | AMPA2107 Process maws | Unit code updated  Unit sector code added  Unit application updated  Pre-requisite updated  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 AMPOFF217 Process maws |
| 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 pig maws, 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 maws * basic operation of centrifuge * sources of contamination and cross-contamination, and ways to minimise the food safety risks * corrective actions to take if contamination or defects are present * workplace health and safety hazards encountered when processing maws, and how the associated risks are controlled. |

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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 maws for processing*  *centrifuge 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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