Modification history

|  |  |
| --- | --- |
| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package release 9.0. |

|  |  |
| --- | --- |
| AMPREN2X02 | Process pet meat |
| Application | This unit describes the skills and knowledge required to process and pack pet meat, which is dispatched from a meat processing premises as a fresh or frozen product for further processing.  This unit applies to those 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 | Rendering (REN) |

| Elements | Performance Criteria |
| --- | --- |
| 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 customer specifications for processing pet food, and clarify where required  1.2 Identify workplace health and safety requirements for task, including personal protective equipment  1.3 Identify hygiene and sanitation requirements for work area  1.4 Identify sources of contamination and cross-contamination and how these are managed  1.5 Prepare meat and offal for processing |
| 2. Examine meat and offal for pet meat | 2.1 Inspect meat and offal for pet meat for abnormalities or defects  2.2 Identify abnormalities or defects and take appropriate action following workplace requirements  2.3 Isolate infected or affected products for disposal |
| 3. Prepare meat and offal for pet meat | 3.1 Carry out pre-start checks on processing equipment to ensure it is operational  3.2 Start up processing equipment and adjust settings following work instructions  3.3 Monitor processing to ensure quality requirements are met  3.4 Report any inconsistencies with process or product to supervisor |
| 4. Package and store pet meat | 4.1 Monitor packaging process to ensure packaging meets required standards  4.2 Move packaged product to storage area, following workplace requirements |

|  |  |
| --- | --- |
| 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 information in workplace instructions |
| Oral communication | * Interact with team members and/or supervisor to ensure flow of work is maintained * Report any issues promptly |
| Numeracy | * Interpret gauges and scales * Monitor temperature of processed product (°C) |

|  |  |  |  |
| --- | --- | --- | --- |
| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPREN2X02 Process pet meat | AMPA2154 Process pet meat | Unit code updated  Unit sector code added  Unit application updated  Pre-requisite removed  Performance Criteria clarified  Foundation Skills added  Assessment Requirements updated  Mandatory workplace requirements clarified | Not equivalent |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |

|  |  |
| --- | --- |
| TITLE | Assessment requirements for AMPREN2X02 Process pet meat |
| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that he candidate has processed and packed pet meat, following workplace procedures.  The assessor must observe the individual processing pet meat for a minimum of 15 minutes.  There 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 requirements  All performance evidence specified above must be demonstrated in a meat processing premises. | |

|  |
| --- |
| 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 pet food * types of meat used for pet meat * corrective actions for defects and abnormalities identified * packaging requirements of product * operating principles of processing and packaging equipment * workplace health and safety hazards encountered when processing pet meat, and how the associated risks are controlled * contamination and cross contamination risks that can occur when processing pet meat, and ways to avoid. |

|  |
| --- |
| 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*  *pet meat for processing*  *processing and packaging equipment*   * 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. |

|  |  |
| --- | --- |
| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7 |