

Modification history

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 7.0

AMPREN30X85	Operate and monitor low temperature wet rendering process
Application	<p>This unit of competency describes the skills and knowledge required to operate and monitor a low temperature wet rendering process, including loading raw material, operation, monitoring and shut down.</p> <p>The unit applies to individuals who work in an industrial meat rendering plant under broad direction and are responsible for operating and monitoring a low temperature wet rendering process. It includes safety compliance using HACCP techniques, process and product quality requirements, solving problems that arise and handover of the process to others</p> <p>All work must be carried out to comply with workplace procedures, according to state/territory health and safety, environmental and meat rendering regulations, legislation and standards that apply to the workplace.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Rendering (REN)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Perform start up	1.1 Confirm product specification and set cooker parameters 1.2 Identify safety hazards, assess risks and control or report risks according to working according to HACCP techniques and workplace procedures 1.3 Select and fit personal protective equipment (PPE) and contamination control equipment 1.4 Undertake preoperational checks of plant and equipment according to workplace procedures and/or manufacturer requirement 1.5 Ensure raw material is cut to size prior to feed according to workplace procedures
2. Operate wet rendering equipment	2.1 Confirm temperature is correct for heating raw material according to workplace procedures 2.2 Separate solid particles from water and tallow according to workplace procedures 2.3 Confirm solid materials are dried containing correct water ratio according to workplace procedures 2.4 Ensure equipment is cleaned and drained at the end of a production run according to workplace procedures
3. Monitor wet rendering process	3.1 Ensure flow of material is traced throughout operation 3.2 Monitor material and equipment for presence of metal according to workplace procedures 3.3 Check emissions from non-condensable gases and treat according to workplace procedures 3.4 Check equipment for maintenance requirements according to workplace procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Handover production run to team member	4.1 Brief team member of production run activities 4.2 Advise of any issues if required 4.3 Hand over notes and observations recorded during production run to team member

Foundation Skills	
<i>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.</i>	
Skill	Description
Reading	Interpret operating manuals for batch cooking equipment
Writing	Complete records using industry terminology
Oral Communication	Use open and closed questions to clarify information
Numeracy	Estimate and measure volume, time, temperature, and pressure

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AMPREN308X5 Operate and monitor a low temperature wet rendering process	AMPA3085 Operate wet rendering process	Title and application changed Unit sector added Elements revised and added Performance Criteria revised and added Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet:
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TITLE	Assessment requirements for AMPREN30X85 Operate and monitor low temperature wet rendering process
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has operated and monitored two separate wet rendering processes, including:</p> <ul style="list-style-type: none"> • identified hazards and controlled risk using HACCP technique • selected and correctly fitted appropriate personal protective equipment (PPE) required for low temperature wet rendering cooking processes • checked raw materials, including cut size and colour • operated machinery according to workplace instructions • produced a low temperature wet rendered product according to workplace requirements • monitored wet rendering process including: <ul style="list-style-type: none"> • heating and temperature control • separation of solids and liquids • grinding of coarse meal • drying of wet solids • optimal performance of machinery • identified production problems and out-of-specification product and taken corrective action • performed handover at end of shift and briefed team member 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • principles of a low temperature wet rendering process • workplace health and safety requirements of low temperature wet rendering process operation and monitoring process including: <ul style="list-style-type: none"> • unusual noises in equipment which may indicate malfunction • equipment maintenance requirements • AS5008 Hygienic rendering of animal products • Australian Renderers Association's Code of practice for hygienic rendering of animal products, including cleaning and sanitation of wet rendering equipment • environmental regulatory requirements that apply to a wet rendering process • implications of noncompliance of operation and monitoring of low temperature wet rendering including: <ul style="list-style-type: none"> • incorrect temperature setting • discharge pump and speed of feed to the tank out of balance • weir liquid levels incorrectly set • solids from press are too wet • quality requirements for rendered product. 	
Assessment Conditions	
<p>Assessment of the skills in this unit of competency must take place under the following conditions:</p> <ul style="list-style-type: none"> • physical conditions: <ul style="list-style-type: none"> • skills must be demonstrated in a registered, operating meat rendering plant • resources, equipment and materials: <ul style="list-style-type: none"> • industrial meat rendering plant and equipment required for the tasks specified in the performance evidence • raw materials specified in the performance evidence • PPE and contamination control equipment clothing required for the tasks specified in the performance evidence • reporting and recording forms <p>specifications:</p> <ul style="list-style-type: none"> • two dry rendering work orders stipulated in the performance evidence 	

Assessment Conditions	
<ul style="list-style-type: none">workplace procedures for a dry rendering process and operation of plant and equipment stipulated in the performance evidenceworkplace procedures for worker safety and contamination controlrelationships:<ul style="list-style-type: none">supervisor and others stipulated in the performance evidencetimeframes<ul style="list-style-type: none">competency must be demonstrated at the normal rate of production for that rendering plant. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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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