Modification history

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

| AMPABA21X58 | Operate meat size reduction equipment |
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| Application | This unit of competency describes the skills and knowledge required to operate meat size reduction equipment prior to rendering operations in order to have a consistent particle size.  The unit applies to individuals who work in industrial meat rendering plants, who undertake routine tasks under supervision and are responsible for operating meat size reduction equipment.  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.  No licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite Unit | Nil. |
| Unit Sector | Abattoir (ABA) |

| 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. Deliver raw material to feeder bins | 1.1 Confirm job requirements, raw materials and product specifications with supervisor  1.2 Confirm safety hazards, assess risks and control or report risks according to working according to Hazard Analysis and Critical Control Point (HACCP) techniques and workplace procedures  1.3 Select and fit personal protective equipment (PPE) and contamination control equipment  1.4 Deliver raw material to feeder bins according to workplace safety, manual handling and production requirements  1.5 Remove condemned carcases and other contaminated materials promptly and according to workplace quality requirements  1.6 Maintain work areas to meet productivity, quality and safety according to workplace procedures |
| 2. Operate meat size reduction equipment | 2.1 Undertake preoperational checks of plant and equipment according to workplace procedures and manufacturer instructions  2.2 Identify emergency stops and isolation controls in work area  2.3 Maintain flow of raw material to meat size reduction equipment to keep adequate levels in holding or feeder bins  2.4 Monitor filling and emptying of raw material receival bins to prevent overfilling and to clear any blockages in drainage  2.5 Identify and rectify and/or report problems associated with raw material  2.6 Carry out routine maintenance and cleaning according to hygiene and safety requirements  2.7 Check meat size reduction equipment for wear and other damage and report |
| 3. Shut down the meat size reduction equipment | 3.1 Shut down meat size reduction equipment safely according to workplace procedures  3.2 Identify and report faults and maintenance requirements  3.3 Maintain workplace records in appropriate format  3.4 Conduct handover of meat size reduction equipment to another team member when required |

| 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. | |
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| Skill | Description |
| Reading | * Interpret operating manuals for meat size reduction equipment |
| Writing | * Complete records using industry terminology |
| Oral Communication | * Use open and closed questions to clarify information |
| Numeracy | * Estimate and measure time and volume |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPAABA21XX58 Operate meat size reduction equipment | AMPA2158 Operate hogger | Title and application changed  Unit sector added  Previous elements 3 and 4 merged with element 2  New element 3 added  Previous element 5 removed  Performance criteria added, revised, reordered, or merged for clarity  Foundation skills updated  Performance Evidence, Knowledge Evidence and Assessment Conditions updated | 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> |

| TITLE | Assessment requirements for AMPABA21X58 Operate meat size reduction equipment |
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| 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 completed two separate meat size reduction shifts according to work orders, each of which must be at least three hours in duration. For each shift, the individual must have:   * confirmed the product quantity and quality requirements * confirmed hazards, assessed and controlled risks selected and correctly fitted appropriate personal protective equipment (PPE) and contamination control equipment * conducted pre operational check of plant and equipment * Identified emergency stops and isolation controls in work area * checked raw materials to feeder bins rectified and/or reported problems associated with raw material * started, operated and monitored meat size reduction equipment * monitored meat size reduction operations and made adjustments to to ensure steady product flow * monitored filling and emptying of raw material receival bins to prevent overfilling * cleaned meat size reduction equipment during and after the shift according to workplace procedures, * consistently followed workplace health and safety requirements, including safe manual handling of raw materials * monitored environmental emissions according to workplace and environmental requirements, including: * odour control * noise * gases * liquids * heat * reported equipment faults to supervisor using industry terminology | |

| Knowledge Evidence |
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| 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:   * purpose and steps related to rendering process * key features of workplace health and safety requirements for operating a meat size reduction process * key features of Quality Assurance (QA) requirements for meat size reduction processes * features, benefits, limitations, and correct fit of PPE for meat size reduction processes * workplace procedures for safe movement of workers and visitors in and around the rendering plant   and equipment   * key features of HACCP techniques related to operation of the meat size reduction equipment * key features and functions of meat size reduction machinery and equipment, including: * manufacturer and workplace instructions for safe operation * control panels and ancillary controls * operating capacities, efficiencies and applications * location and purpose of guards, rails and sensors * feedback instrumentation * services required, including compressed air, electricity and water * shutdown * key features of workplace procedures for the operation of the meat size reduction processes, including: * checking work order * checking operational status of services and availability of consumables including compressed air, electricity and water * start up, operation, monitoring, handover and shutdown * disposal of condemned carcases and contaminated products * flow requirements of the by-products processing plant * identification and reporting of equipment faults and maintenance * specifications for raw materials and final product, including quality requirements * key features of cleaning and sanitising procedures for meat reduction workplaces * AS5008 Hygienic rendering of animal products * key features of Australian Renderers Association's Code of practice for hygienic rendering of animal products, including cleaning and sanitation of meat reduction equipment * environmental regulatory requirements related to meat size reductions processes * relationship of task descriptions of meat size reduction equipment and blow line equipment * workplace recording and reporting formats, including information required for effective handover to another team member |

| Assessment Conditions |
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| 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 rendering plant or an environment that accurately represents workplace conditions * resources, equipment and materials: * meat size reduction equipment required for the tasks specified in the performance evidence * PPE and contamination control equipment required for the tasks specified in the performance evidence * specifications: * two meat size reduction orders stipulated in the performance evidence * workplace procedures for meat size reduction process and operation of plant and equipment stipulated in the performance evidence * workplace procedures for worker health and safety and contamination control * manufacturer’s operating instructions for specific equipment and machinery * relationship: * supervisor   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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