

Modification history

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

AMPABA21X58	Operate meat size reduction equipment
Application	<p>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.</p> <p>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.</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 are known to apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil.
Unit Sector	Abattoir (ABA)

Elements	Performance Criteria
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 Identify hazards, assess risks and control or report risks according to workplace health and safety procedures 1.3 Identify food safety hazards, assess and control risks according to Hazard Analysis and Critical Control Point (HACCP) principles 1.4 Select and fit personal protective equipment (PPE) and contamination control equipment 1.5 Deliver raw material to feeder bins according to workplace safety, manual handling and production requirements 1.6 Remove condemned carcasses and other contaminated materials promptly and according to workplace quality requirements 1.7 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

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
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	
<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	<ul style="list-style-type: none"> Interpret operating manuals for meat size reduction equipment
Writing	<ul style="list-style-type: none"> Complete records using industry terminology
Oral Communication	<ul style="list-style-type: none"> Use open and closed questions to clarify information
Numeracy	<ul style="list-style-type: none"> Estimate and measure time and volume

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

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 AMPABA21X58 Operate meat size reduction equipment
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 set up, operated, monitored and shut down an industrial meat size reduction process to convert raw materials into finished products according to specific work orders on at least two occasions.</p> <p>For each process, the individual must have:</p> <ul style="list-style-type: none"> • confirmed the product quantity and quality requirements • identified at least three food safety hazards, assessed and controlled risk using Hazard Analysis and Critical Control Point (HACCP) techniques and workplace health and safety requirements • identified at least three safety hazards, assessed and controlled risk using workplace health and safety procedures • selected and correctly fitted appropriate personal protective equipment (PPE) and clothing required for worker safety and food contamination control. • conducted preoperational check of plant and equipment including access to emergency stops and isolation controls in work area • checked raw materials to feeder bins and rectified and/or reported problems associated with raw material • made adjustments to ensure steady product flow • monitored environmental emissions according to workplace and Environmental Protection Agency (EPA) requirements, including odour control and one of the following: <ul style="list-style-type: none"> • waste water • heat recovery • noise • communicated verbally related to meat size reduction equipment process, product or equipment using industry terminology with a supervisor, and at least one of the following: <ul style="list-style-type: none"> • maintenance team member • quality assurance team member • environmental management team member • completed production records, including product and equipment issues and faults according to workplace requirements • completed handover to another 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"> • 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 principles related to operation of the meat size reduction equipment • key features and functions of meat size reduction machinery and equipment, including: <ul style="list-style-type: none"> • 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: 	

Knowledge Evidence

- 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 carcasses 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

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.

Links

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