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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| AMPPOU205 | Operate a poultry washing and chilling process |
| Application | This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down spin water bath, and/or air chilling equipment used to wash and chill poultry carcases.  This unit applies to individuals who work under general supervision to operate and monitor washing and chilling equipment and processes in a poultry production environment.  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 | Poultry Processing (POU) |

| 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 the washing and chilling equipment | 1.1 Confirm suitable carcases are available  1.2 Identify and confirm cleaning and maintenance requirements  1.3 Identify and fit personal protective equipment as required by workplace safety procedures  1.4 Enter processing or operating parameters to meet requirements  1.5 Check and adjust equipment performance  1.6 Conduct pre-start checks according to workplace requirements |
| 2. Operate and monitor washing and chilling | 2.1 Start up and operate the washing and chilling process following workplace requirements  2.2 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements  2.3 Monitor each stage of the process to confirm specifications are met  2.4 Identify, rectify or report out-of-specification product or process outcomes  2.5 Maintain the work area following workplace cleaning and sanitation requirements  2.6 Enter workplace records in required format |
| 3. Shut down washing and chilling process | 3.1 Identify and implement the appropriate shutdown procedure  3.2 Identify and report maintenance requirements |

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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 standard operating procedures for the washing and chilling process |
| Oral communication | * Report issues to supervisor clearly and promptly |
| Numeracy | * Monitor control points for air and water temperature and water tank levels * Monitor carcase immersion time |

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| **Range of Conditions**  This section specifies different work environments and conditions in which the task may be performed.  This unit must be delivered in one of the following registered meat processing work environments. | |
| Micro meat processing premises | * operating fewer than four days a week with a small throughput for one or more, small or large, species, or * employing fewer than four workers on the processing floor |
| Larger meat processing premises | * operating more than four days a week with a throughput for one or more, small or large, species, or * employing more than four workers on the processing floor |

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| Unit Mapping Information | | | |
| Code and title current release | Code and title previous release | Comments | Equivalence status |
| AMPPOU205 Operate a poultry washing and chilling process | AMPP206 A Operate a poultry washing and chilling process | Unit code updated  Unit sector code added  Unit application updated  Foundation Skills revised  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 AMPPOU205 Operate a poultry washing and chilling process |
| 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 demonstrated the washing and chilling of poultry process, following workplace requirements, in a micro or larger poultry 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 poultry 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:   * purpose and basic principles of the chilling process, including the purpose of both washing and chilling as it affects bacterial load * basic operating principles and parameters of equipment * corrective action required where operation is outside specified operating parameters * typical equipment faults and related causes * the effect of each stage on the quality of end product * quality characteristics to be achieved by the chilling process * methods used to monitor the chilling process * inspection or test points (control points) including procedures for measuring deep muscle temperature * contamination and food safety hazards, associated risks and related control measures * work health and safety hazards and controls to manage associated risks * requirements of different shutdowns * requirements for recording and reporting production and performance information * workplace cleaning and sanitation procedures * environmental issues and controls relevant to the chilling process, including waste and rework collection, handling and recycling procedures related to the process * key information included in relevant Australian Standard and Australian Animal Welfare Standards and Guidelines for Poultry. |

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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 poultry processing premises at workplace production speed*   * resources, equipment and materials:   *personal protective equipment*  *carcases to be washed and chilled*  *workplace recording system*   * specifications:   *product specifications*  *workplace standard operating procedures, work instructions and 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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