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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| AMPPOU208 | Grade poultry carcase |
| Application | This unit of competency describes the skills and knowledge required to identify and grade poultry carcase quality for further processing or packing.  This unit applies to individuals who work under general supervision to grade carcases 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 grading process for operation | 1.1 Confirm the availability of washed and chilled carcases to meet the process requirements  1.2 Identify and fit appropriate personal protective equipment as required by workplace safety procedures |
| 2. Inspect and grade carcases | 2.1 Inspect and grade carcases to workplace quality specifications  2.2 Identify, rectify or report out-of-specification product or process outcomes according to workplace requirements  2.3 Maintain the work area according to workplace cleaning and sanitation standards |
| 3. Complete the grading process | 3.1 Follow workplace procedures to shut down the process  3.2 Maintain workplace records in required format |

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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 and machinery operation requirements |
| Oral communication | * Report issues to supervisor clearly and promptly |
| Writing | * Complete records according to workplace guidelines |
| Numeracy | * Monitor supply and flow of carcases to and from the grading process |

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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 |
| AMPPOU208 Grade poultry carcase | AMPP203 Grade poultry carcase | 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 AMPPOU208 Grade poultry carcase |
| 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 graded poultry carcases, 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:   * safe work practices for work in a poultry processing environment, including appropriate personal protective equipment (PPE) * specifications for grading poultry and their application * out-of-specification carcases * workplace records for grading * food safety procedures for working in poultry processing environments * 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:   *PPE*  *poultry carcases to be graded*  *workplace information recording system*   * specifications:   *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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