



Australian Government

AMPA409 Inspect poultry

Release: 1

AMPA409 Inspect poultry

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to inspect poultry.

This unit is applicable to meat inspection and Quality Assurance (QA) staff responsible for performing ante-mortem and post-mortem inspection of poultry.

The unit must be delivered in the context of Australian meat industry standards and regulations.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Identify conditions of poultry	1.1 Identify anatomical characteristics of poultry 1.2 Identify signs of common conditions and defects 1.3 Make dispositions according to regulatory and workplace requirements 1.4 Identify major exotic and notifiable diseases affecting poultry and their signs and symptoms 1.5 Take appropriate action upon identification of suspect birds, following workplace and regulatory requirements 1.6 Complete reporting and recording requirements
2. Identify relevant necessary processing standards	2.1 Identify relevant Australian Standards for poultry processing 2.2 Identify hygiene and sanitation requirements for each step of processing 2.3 Identify QA requirements including monitoring and auditing requirements

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMP412A Inspect poultry	E
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Links

Companion Volume Implementation Guide -

<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>