



**Australian Government**

# **Assessment Requirements for AMPMSY404 Perform ante and post-mortem inspection - Poultry**

**Release: 1**

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## Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

## 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 performed ante-mortem and post-mortem inspection of poultry, including:

- performed at least 10 ante-mortem inspections of poultry
- completed at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or suitably qualified supervisor (note that this may be reduced to 50 hours if this is the second post-mortem inspection unit selected)
- adhered to regulatory requirements, including relevant Australian Standards
- made correct dispositions for common diseases and conditions found at ante and post-mortem according to relevant Australian Standard.

## Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a slaughtering establishment.

## 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:

- target market for the species being inspected, and purpose of ante and post-mortem inspections
- anatomy and physiology of species related to ante and post-mortem inspection processes
- key requirements of Australian Standards relevant to slaughtering of poultry
- steps in ante-mortem and post-mortem inspections
- common abnormalities, diseases and conditions that affect poultry
- common ante-mortem and post-mortem dispositions
- notifiable diseases that affect poultry within jurisdiction

- humane and efficient slaughtering techniques, including restraint, stunning and bleeding
- equipment used for post-mortem inspections
- role of equipment for meeting hygiene and sanitation and workplace requirements
- correct technique for incision of parts and organs
- sampling methods to test for diseases and conditions in carcase
- types of specimens removed from poultry for testing
- role of National Association of Testing Authorities (NATA) accredited laboratories
- segregation requirements for suspect animals
- workplace procedures and regulatory requirements for:
  - ante and post-mortem inspection of poultry
  - emergency kills
  - hygiene and sanitation
  - hygiene and sanitary sequence requirements
  - retaining carcasses
  - identifying, collecting and submitting specimens
  - humane destruction of poultry
  - emergency and suspect slaughter
  - disposal of condemned carcase
  - reporting on ante and post-mortem
- the relevant registration processes and procedures for meat inspectors at their specific premises
- workplace health and safety requirements, including correct use of personal protective equipment (PPE)
- workplace hazards.

## 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 slaughtering establishment*
- resources, equipment and materials:
  - *poultry for slaughtering*
  - *poultry carcasses*
  - *sampling equipment*
  - *workplace diary or format to record post-mortem hours (including the number of livestock/carcasses inspected and conditions detected) to be verified by supervising meat inspector or suitably qualified supervisor*
  - *PPE*
- specifications:
  - *workplace standard operating procedures*

- *relevant Australian Standards*
- *regulatory requirements for site*
- relationships:
  - *under the supervision of a meat inspector or suitably qualified supervisor*
- timeframes:
  - *post-mortem inspections must be performed at production speed.*

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.

A suitably qualified supervisor must hold this unit, AMPMSY404 Perform ante and post-mortem inspection – Poultry, or have equivalent and current skills and knowledge.

### **Mandatory workplace requirements**

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

## **Links**

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>