



**Australian Government**

# **AMPP203 Grade poultry carcase**

**Release: 1**

## AMPP203 Grade poultry carcase

### Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Industry Training Package Version 3.0.

### 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 grade carcasses in a poultry production environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety, and environmental codes, regulations, legislation and standards that apply to the workplace.

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

### Pre-requisite Unit

Nil

### Unit Sector

Poultry Processing (P)

### Elements and Performance Criteria

Elements	Performance criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the grading process for operation	1.1 Confirm the availability of washed and chilled carcasses to meet the process requirements 1.2 Identify and fit appropriate personal protective clothing and equipment as required by workplace safety procedures
2. Inspect and grade carcasses	2.1 Inspect and grade carcasses to workplace quality specifications 2.2 Identify, rectify or report out-of-specification product or process

Elements	Performance criteria
	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

## 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	<ul style="list-style-type: none"> <li>Interpret standard operating procedures and machinery operation requirements</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete records according to workplace guidelines</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor supply and flow of carcasses to and from the grading process</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures relevant to own role</li> <li>Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Report operational and safety information using required communication method</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Solve routine problems according to workplace guidelines</li> </ul>

## Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP203 Grade poultry carcase	FDFO2003A Grade carcass	Updated to meet Standards for Training Packages	Equivalent unit

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
		Minor changes to unit to clarify intent  Code and title updated to reflect changed training package	

## Links

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