



Australian Government

**Assessment Requirements for AMPP205
Operate a poultry marinade injecting
process**

Release: 1

Assessment Requirements for AMPP205 Operate a poultry marinade injecting process

Modification History

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

Performance Evidence

An individual demonstrating competency must satisfy all of the elements, performance criteria in this unit. There must be evidence that the individual has demonstrated all steps of at least one complete marinade injecting process, including:

- confirming availability of materials
- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on machinery used for marinade injecting process
- starting, operating, monitoring and adjusting marinade injecting process equipment to achieve required quality outcomes
- taking corrective action in response to typical faults and inconsistencies
- completing workplace records in required format
- applying safe work practices and identifying work health and safety hazards and controls
- safely shutting down equipment
- applying food safety procedures to work practices.

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 marinade injection process
- basic operating principles and parameters of equipment, such as main equipment components, including pumps and needle bed, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- corrective action required where operation is outside specified operating parameters
- the effect of marinade injection process on the quality of end product
- the flow of the marinade injection process and the effect of outputs on downstream processes

- quality characteristics to be achieved by the marinade injection process
- quality requirements of marinade and bird carcasses and effect of variation on process performance
- methods used to monitor the marinade injection process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the marinade injection process and the related procedures and recording requirements
- contamination and food safety risks associated with the marinade injection process and related control measures, including equipment checks required and traceability procedures to be followed where a broken or damaged needle is identified
- work health and safety hazards relevant to the poultry marinade process and appropriate controls
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- requirements for recording and reporting production and performance information
- environmental issues and controls relevant to the marinade injection process, including waste/rework collection, recycling and handling procedures related to the process
- workplace cleaning and sanitation procedures relevant to the marinade injection process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a poultry production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - marinade preparation and injection and conveying process and related equipment and services
 - poultry and marinade mix for processing
 - cleaning materials and equipment
 - workplace information recording system
- specifications:
 - work procedures, including advice on safe work practices, food safety, cleaning, quality and environmental requirements
 - information on equipment capacity, control points and operating parameters
 - production schedule/batch instructions
 - recording requirements and procedures.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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