



**Australian Government**

# **AMPP205 Operate a poultry marinade injecting process**

**Release: 1**

## 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.

### Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a poultry marinade injection process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of marinade injecting equipment and processes 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 marinade injection equipment and process for operation	1.1 Confirm materials are available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements 1.3 Identify and fit personal protective clothing and equipment as

Elements	Performance criteria
	<p>required by workplace safety procedures</p> <p>1.4 Fit and adjust machine components and related attachments to meet requirements</p> <p>1.5 Enter processing or operating parameters required for the process</p> <p>1.6 Check and adjust equipment performance to meet process requirements</p> <p>1.7 Conduct pre-start checks according to workplace requirements</p>
2. Operate and monitor the marinade injection process	<p>2.1 Prepare and load marinade to meet production requirements</p> <p>2.2 Start up and operate the process according to workplace procedures</p> <p>2.3 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements</p> <p>2.4 Monitor each stage of the process to confirm specifications are met</p> <p>2.5 Identify, rectify or report out-of-specification product or process outcomes</p> <p>2.6 Maintain the work area according to workplace cleaning and sanitation procedures</p> <p>2.7 Maintain workplace records in required format</p>
3. Shut down the marinade injection process	<p>3.1 Identify and implement the appropriate shutdown procedure</p> <p>3.2 Identify and report maintenance requirements</p>

## 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 for the marinade injecting process</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 marinade level and temperature</li> <li>Monitor supply and flow of marinade and poultry to and from the marinade injection process</li> </ul>

<b>Skill</b>	<b>Description</b>
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 to relevant personnel 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

<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
AMPP205 Operate a poultry marinade injecting process	FDFPO2005A Operate a marinade injecting process	Updated to meet Standards for Training Packages  Code and title updated to reflect changed training package	Equivalent unit

## Links

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