



**Australian Government**

# **AMPP206 Operate a poultry washing and chilling process**

**Release: 1**

## AMPP206 Operate a poultry washing and chilling process

### 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 set up, operate, adjust and shut down spin and/or air chilling equipment used to wash and chill poultry carcasses.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of washing and chilling 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 chilling equipment and process for operation	1.1 Confirm suitable carcasses are available 1.2 Identify and confirm cleaning and maintenance requirements 1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures

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

## 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 washing and chilling 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 control points for air and water temperature and water tank levels</li> <li>Monitor carcase immersion time</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	<ul style="list-style-type: none"> <li>Report operational and safety information to relevant personnel using required communication method</li> </ul>

Skill	Description
others	
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
AMPP206 Operate a poultry washing and chilling process	FDFPO2006A Operate a washing and chilling process	<p>Updated to meet Standards for Training Packages</p> <p>Code and title updated to reflect changed training package</p>	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>