



Australian Government

AMPP302 Debone and fillet poultry product (manually)

Release: 2

AMPP302 Debone and fillet poultry product (manually)

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Industry Training Package Version 4.0.
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 manually debone and fillet poultry within a poultry production environment.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of manual deboning and filleting 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 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 deboning and filleting equipment	1.1 Confirm washed and chilled carcasses or pieces are available 1.2 Clean and set equipment components to meet requirements

Elements	Performance criteria
and process for operation	1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.4 Check and adjust equipment performance to meet the process requirements 1.5 Conduct pre-start checks according to workplace procedures
2. Operate deboning and filleting process	2.1 Deliver carcasses or pieces to the boning area according to process requirements 2.2 Inspect carcasses or pieces to confirm quality specifications 2.3 Remove bones and prepare fillets to specification 2.4 Identify variation in equipment operation and rectify or report variation according to workplace requirements 2.5 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.6 Clean equipment and maintain the work area according to workplace sanitation and hygiene procedures 2.7 Maintain workplace records in required format
3. Shut down the deboning/filleting 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"> Interpret directions for the safe operation of manual deboning and filleting equipment
Writing	<ul style="list-style-type: none"> Complete records according to workplace guidelines
Numeracy	<ul style="list-style-type: none"> Monitor supply and flow of carcasses and pieces to the manual deboning and filleting process
Navigate the world of work	<ul style="list-style-type: none"> Apply workplace procedures relevant to own role and responsibilities Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment,

	housekeeping standards and environmental care requirements
Interact with others	<ul style="list-style-type: none">• Use appropriate vocabulary, including technical language directly relevant to role• Report manual deboning process performance using required communication method
Get the work done	<ul style="list-style-type: none">• Identify and address routine problems according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP302 Debone and fillet poultry product (manually) Release 2	AMPP302 Debone and fillet poultry product (manually) Release 1	Typographical error corrected in Element 2	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>