



Australian Government

AMPR309 Bone and fillet poultry

Release: 1

AMPR309 Bone and fillet poultry

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to manually bone and fillet poultry.

This unit is applicable to workers in meat retailing enterprises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace requirements and hygiene standards.

This unit applies to individuals who work under broad direction and take responsibility for their own work.

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

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare work bench for use	1.1 Clear work bench of other species and products 1.2 Clean work bench in accordance with hygiene and workplace requirements
2. Bone poultry	2.1 Secure poultry for boning 2.2 Bone poultry to maximise yield using hand knives to workplace and hygiene requirements

Element	Performance criteria
3. Separate poultry into bone-in products	3.1 Secure poultry for cutting 3.2 Separate poultry into a range of bone-in products to workplace and hygiene requirements
4. Identify and separate contaminated product	4.1 Check product for contamination and non-compliance to workplace and hygiene requirements 4.2 Separate contaminated or non-compliant and take corrective action

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMR310C Bone and fillet poultry	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>