



Australian Government

AMPR317 Assess and sell poultry products

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to assess and sell poultry products.

The unit is applicable to workers in meat retail operations.

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

Nil.

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. Identify poultry cuts	1.1 Identify poultry by cut name and species according to specifications and workplace requirements
2. Sort and select poultry product	2.1 Sort poultry product according to customer and workplace specifications 2.2 Select poultry by cut name and species according to workplace requirements

Element	Performance criteria
	2.3 Identify contaminated product and take corrective action 2.4 Follow hygiene and sanitation requirements in regard to selecting product
3. Assess poultry product	3.1 Assess product for shelf life expectancy 3.2 Assess product according to workplace requirements, customer specifications and industry 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 product and take corrective action
5. Sell poultry product	5.1 Provide information, including cooking, storage and serving suggestions, to customers on poultry products 5.2 Promote product to customers
6. Store poultry product	6.1 Store poultry according to hygiene and sanitation, regulatory and workplace requirements 6.2 Store poultry under correct conditions and temperatures to maintain quality, extend shelf life, and maximise appearance and eating quality

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR318B Assess and sell poultry product	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>