



Australian Government

AMPSS00067 Poultry Processing Quality Assurance Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Description

This skill set addresses the need for a poultry processing premises to have identified quality assurance personnel who have responsibility for ensuring that the premises meets the requirements set out in their Approved Arrangement.

Pathways Information

These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing Training Package.

In particular, the level 3 units of competency can be credited towards AMP30716 Certificate III in Meat Processing (Quality Assurance) qualification, while, the level 4 units can be credited towards AMP40415 Certificate IV in Meat Processing (Quality Assurance).

Licensing/Regulatory Information

No licensing or regulatory requirements apply to this skill set at the time of publication.

Skill Set Requirements

- AMPA3002 Handle animals humanely while conducting ante-mortem inspection
- AMPCOR402 Facilitate Quality Assurance process
- AMPP203 Grade poultry carcase
- AMPR321 Collect and prepare standard samples
- AMPX209 Sharpen knives
- AMPX310 Perform pre-operations hygiene assessment

Target Group

This skill set is for quality assurance personnel who work in a poultry processing premises. They will have responsibility for ensuring the premises meets the requirements set out in the Approved Arrangement. They will oversee compliance requirements in areas such as animal welfare, testing and sampling, inspection and grading and diseases and conditions.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for an individual to perform a quality assurance role in a poultry processing premises.