



Australian Government

AMPSS00069 Poultry Stunning, Bleeding, Scalding and De-feathering 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 establishment to have trained staff to operate the stunning, bleeding, scalding and defeathering processes at a poultry processing premises.

Pathways Information

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

Licensing/Regulatory Information

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

Skill Set Requirements

- AMPCOR201 Maintain personal equipment
- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR203 Comply with Quality Assurance and HACCP requirements
- AMPCOR204 Follow safe work policies and procedures
- AMPP208 Operate a poultry stunning, killing and defeathering process
- AMPP210 Prepare birds for stunning

Target Group

This skill set is for personnel who work in the slaughter area of a poultry processing premises. They will have responsibility for operating the stunning, bleeding, scalding and defeathering processes.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for the stunning, bleeding, scalding and defeathering processes at a poultry processing premises.