



Australian Government

AMPSS00075 Poultry Pre-processing Skill Set (Gas Stunning)

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 trained staff to receive and handle live birds at the 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

- AMPA3002 Handle animals humanely while conducting ante-mortem inspection
- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR204 Follow safe work policies and procedures
- AMPCOR205 Communicate in the workplace
- AMPP209 Operate the live bird receipt process

Target Group

This skill set is for personnel who work in the lairage area of a poultry processing premises. They will have responsibility for checking the condition of birds on arrival and then preparing them for gas stunning.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for receiving, handling and preparation of birds for slaughter in a poultry processing premises.