



Australian Government

AMPSS00076 Poultry Processing Initial Chilling Skill Set

Release 1

AMPSS00076 Poultry Processing Initial Chilling Skill Set

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 operate a poultry chilling process.

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
- AMPP206 Operate a poultry washing and chilling process
- AMPX317 Monitor product flow in an automated process

Target Group

This skill set is for personnel who work in a poultry processing premises. They will have responsibility for preparing for and operating the chilling process in a poultry production environment.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for operating a chilling process in a poultry processing premises.