



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **FDFPO2002A Operate an evisceration process**

**Revision Number: 1**

## FDFPO2002A Operate an evisceration process

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit of competency covers the skills and knowledge required to set up, operate, adjust and shut down the evisceration process to deliver the carcass ready for chilling.
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### Application of the Unit

<b>Application of the unit</b>	<p>This unit has application in a poultry production environment. It typically targets the production worker responsible for applying basic operating principles to the operation and monitoring of evisceration equipment and processes.</p> <p>When batch or product changeover procedures are part of this work process, the procedures should be used to customise the application of this unit. Where more detailed changeovers are carried out, FDFOP2011A Conduct routine maintenance, should be considered.</p> <p>Where an operator is involved in backing up automated evisceration processes but is not required to set up or adjust equipment, refer to FDFOP1006A Monitor process operation.</p>
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### Licensing/Regulatory Information

Not applicable.

## Pre-Requisites

<b>Prerequisite units</b>		

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare the evisceration equipment and process for operation	1.1. Carcasses are confirmed and available to meet operating requirements 1.2. Cleaning and maintenance requirements and status are identified and confirmed 1.3. Evisceration equipment is adjusted to meet safety and production requirements 1.4. Equipment performance is checked and adjusted as required 1.5. Pre-start checks are carried out as required by workplace requirements
2. Monitor evisceration process operation	2.1. The process is started and operated according to workplace procedures 2.2. Equipment is monitored to identify variation in operating conditions 2.3. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.4. Viscera is removed to specification 2.5. Out-of-specification product/process outcomes are identified, rectified and/or reported to maintain the process within specification 2.6. The work area is maintained according to housekeeping standards 2.7. Work is conducted in accordance with workplace environmental guidelines 2.8. Workplace records are maintained according to workplace recording requirements
3. Shut down the evisceration process	3.1. The appropriate shutdown procedure is identified 3.2. The process is shut down according to workplace procedures 3.3. Maintenance requirements are identified and reported according to workplace reporting requirements

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

#### Required skills

##### *Ability to:*

- access workplace information to identify process requirements
- select, fit and use personal protective clothing and/or equipment
- confirm supply of necessary materials and services
- conduct pre-start checks, such as inspecting equipment condition to identify any signs of wear, selecting appropriate settings and/or related parameters, cancelling isolation or lock outs as required, confirming that equipment is clean and correctly configured for process requirements, ensuring spray jets are operating and positioned correctly, positioning waste product bins as required, ensuring any scheduled maintenance has been carried out, and confirming that all safety guards are in place and operational
- start, operate, monitor and adjust evisceration process equipment to achieve required outcomes, including conducting inspections as required to confirm viscera is removed to specification and adjusting equipment as required, as well as ensuring:
  - clean removal of parts, such as neck flaps and feet as required
  - vent/cloacae is opened and removed minimising faecal contamination
  - intestinal package is removed with lungs and liver undamaged and visible
  - neck is broken and/or removed at required length
  - cavity is empty at final inspection point
  - carcass is washed and clean ready for chilling
- monitor carcass quality, such as inspecting for:
  - faecal contamination/stains
  - broken bones
  - flesh damage/dicolouration/red spotting/marks
  - size
- monitor supply and flow of carcasses to and from the evisceration process
- pace evisceration to complete timely processing of birds from kill area
- take corrective action in response to out-of-specification results
- respond to and/or report equipment failure within level of responsibility
- locate emergency stop functions on equipment
- follow isolation and lock out/tag out procedures as required to take evisceration process and related equipment off-line in preparation for cleaning and/or maintenance within level of responsibility
- demonstrate procedures to alter process for bird size/type
- complete workplace records as required

## REQUIRED SKILLS AND KNOWLEDGE

- maintain work area to meet housekeeping standards
- use process control systems according to enterprise procedures
- conduct routine maintenance according to enterprise procedures
- clean and sanitise equipment according to enterprise procedures
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

### Required knowledge

#### *Knowledge of:*

- purpose and basic principles of the evisceration process, such as the internal organs of birds, package removal requirements and consequences of poor removal processes
- basic operating principles of equipment, such as main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- services required and action to take if services are not available
- the effect of each stage of the evisceration process on the quality of the end product
- quality characteristics to be achieved by each stage of the evisceration process
- the effect of variation in carcass condition/age on evisceration process and outcomes
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- methods used to monitor the evisceration process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the evisceration process and related control measures
- common causes of variation and corrective action required
- occupational health and safety (OHS) hazards and controls, including the use of protective clothing, such as armguards and mesh gloves, and the limitations of protective clothing and equipment relevant to the work process
- requirements of different shutdowns as appropriate to the evisceration process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- isolation, lock out and tag out procedures and responsibilities
- adjustments required to take account of different bird size/type
- procedures and responsibility for reporting production and performance information

**REQUIRED SKILLS AND KNOWLEDGE**

- environmental issues and controls relevant to the evisceration process, including waste/rework collection and handling procedures related to the process
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment
- routine maintenance procedures where relevant
- cleaning and sanitation procedures where relevant

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p><b>Overview of assessment</b></p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• conduct pre-start checks on machinery used for evisceration</li> <li>• start, operate, monitor and adjust process equipment to achieve required quality outcomes</li> <li>• take corrective action in response to typical faults and inconsistencies</li> <li>• complete workplace records as required</li> <li>• apply safe work practices and identify OHS hazards and controls</li> <li>• safely shut down equipment</li> <li>• apply food safety procedures to work practices.</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in a real or simulated workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• production schedule/batch instructions</li> <li>• specifications, control points and processing parameters</li> <li>• evisceration process and related equipment and services</li> <li>• carcasses</li> <li>• documentation and recording requirements and procedures</li> <li>• cleaning procedures, materials and equipment as required.</li> </ul>



<b>EVIDENCE GUIDE</b>	
<b>Method of assessment</b>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be:</p> <ul style="list-style-type: none"><li>• FDFOP2004A Clean and sanitise equipment</li><li>• FDFOP2011A Conduct routine maintenance</li><li>• FDFOP2030A Operate a process control interface.</li></ul>
<b>Guidance information for assessment</b>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.</p>

## Range Statement

<b>RANGE STATEMENT</b>	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
<b>Policies and procedures</b>	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
<b>Legislative requirements</b>	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <ul style="list-style-type: none"> <li>• the Food Standards Code, including labelling, weights and measures legislation</li> <li>• legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity</li> </ul>
<b>Workplace information</b>	<p>Workplace information may include:</p> <ul style="list-style-type: none"> <li>• standard operating procedures (SOPs)</li> <li>• specifications</li> <li>• production schedules and instructions</li> <li>• manufacturers' advice</li> <li>• standard forms and reports</li> </ul>
<b>Stages and equipment</b>	<p>Stages and equipment in evisceration may include:</p> <ul style="list-style-type: none"> <li>• vent openers/slitters</li> <li>• viscera/package removal</li> <li>• cropper</li> <li>• neck cracker</li> <li>• neck flap removal</li> <li>• foot removal</li> <li>• carcass washing</li> <li>• conveyor systems</li> </ul>
<b>Operation of equipment and processes</b>	<p>Operation of equipment and processes may require:</p> <ul style="list-style-type: none"> <li>• the use of process control panels and systems</li> </ul>

<b>RANGE STATEMENT</b>	
<b>Shutdown procedures</b>	Shutdown procedures may include <ul style="list-style-type: none"> <li>• cleaning (in some cases cleaning may be carried out by a dedicated cleaning crew)</li> </ul>
<b>Services</b>	Services may need to be confirmed. These depend on the nature of the process. Typical examples include: <ul style="list-style-type: none"> <li>• power</li> <li>• vacuum</li> <li>• water</li> <li>• instrumentation air</li> </ul>

**Unit Sector(s)**

<b>Unit sector</b>	Poultry
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**Competency field**

<b>Competency field</b>	
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**Co-requisite units**

<b>Co-requisite units</b>		