



Australian Government

Department of Education, Employment and Workplace Relations

FDFO2008A Operate a stunning, killing and defeathering process

Revision Number: 1

FDFO2008A Operate a stunning, killing and defeathering process

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to set up, operate, adjust and shut down a process to stun, kill and defeather birds.
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Application of the Unit

Application of the unit	<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 stunning, killing and defeathering 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 unit FDFOP2011A Conduct routine maintenance should be considered.</p> <p>Where an operator is involved in backing up automated stunning, killing and defeathering processes but is not required to set up or adjust equipment, use FDFOP1006A Monitor process operation</p>
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	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 stun, kill and defeather equipment and process for operation	1.1. Birds are confirmed and available to meet operating requirements 1.2. Cleaning and maintenance requirements and status are identified and confirmed 1.3. Machine components and related attachments are fitted and adjusted to meet safety and operating requirements 1.4. Operating parameters are entered as required to meet bird size and type 1.5. Equipment performance is checked and adjusted as required 1.6. Pre-start checks are carried out as required by workplace requirements
2. Monitor each stage of the stun, kill and defeather process	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. The process is monitored to confirm that birds are stunned, killed and bled to specification 2.5. Feathers and heads are removed to specification 2.6. Out-of-specification product/process outcomes are identified, rectified and/or reported to maintain the process within specification 2.7. Work is conducted according to workplace environmental guidelines 2.8. The work area is maintained according to housekeeping standards 2.9. Workplace records are maintained according to workplace recording requirements
3. Shut down the stun, kill and defeather 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 stun, kill and defeather 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 according to bird size/type, cancelling isolation or lockouts as required, confirming that equipment is clean and correctly configured for process requirements, positioning sensors and controls correctly, ensuring any scheduled maintenance has been carried out, and confirming that all safety guards are in place and operational.
- conduct inspections, such as confirming:
 - comfort bar and guides are correctly positioned
 - blades are sharp, rotating and correctly positioned for bird size
 - scald tank temperatures are within range
 - condition of fingers on defeatherer/plucker
 - defeatherer/plucker and head removal equipment are adjusted for bird size/type
- start, operate, monitor and adjust the stun, kill and defeather process equipment to achieve required outcomes, such as monitoring control points and conducting inspections as required to confirm process remains within specification, as well as monitoring:
 - bleeding time
 - scald water temperature and immersion time
 - line speed
 - feather removal
 - angle and height head removal
- monitor supply and flow of materials to and from the stun, kill and defeather process to the evisceration process
- 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
- complete workplace records as required
- maintain work area to meet housekeeping standards
- use process control systems according to enterprise procedures

REQUIRED SKILLS AND KNOWLEDGE

- 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 each part of the stun, kill and defeather process
- 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 on the quality of end product, including the relationship between the bleeding stage and final product quality and between scald temperature/immersion time on the defeathering stage
- the stun, kill and defeather process and the effect of outputs on downstream processes
- quality characteristics to be achieved by the stun, kill and defeather process
- 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 stun, kill and defeather process
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination/food safety risks associated with the stun, kill and defeather process and related control measures
- common causes of variation and corrective action required
- occupational health and safety (OHS) hazards and controls
- requirements of different shutdowns as appropriate to the stun, kill and defeather 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
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the stun, kill and defeather process, such as systems in place to collect, treat and dispose of waste and by-products (e.g. blood, water, feathers and bird parts)
- basic operating principles of process control, where relevant, including the relationship between control panels and systems and the physical equipment

REQUIRED SKILLS AND KNOWLEDGE

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| <ul style="list-style-type: none">• routine maintenance procedures where relevant• cleaning and sanitation procedures where relevant |
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Evidence Guide

EVIDENCE GUIDE	
<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>Overview of assessment</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>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> • conduct pre-start checks on machinery used for stunning, killing and defeathering • start, operate, monitor and adjust process equipment to achieve required quality outcomes • take corrective action in response to typical faults and inconsistencies • complete workplace records as required • apply safe work practices and identify OHS hazards and controls • safely shut down equipment • apply food safety procedures to work practices.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in the workplace where the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • information on equipment capacity and operating parameters • production schedule • specifications, control points and processing parameters • stunning, killing and defeathering equipment and related conveying process and services • birds to be processed • documentation and recording requirements and procedures • cleaning procedures, materials and equipment as required.

EVIDENCE GUIDE	
Method of assessment	<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">• FDFOP2004A Clean and sanitise equipment• FDFOP2011A Conduct routine maintenance• FDFOP2030A Operate a process control interface.
Guidance information for assessment	<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

RANGE STATEMENT	
<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>	
Policies and procedures	<p>Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements</p>
Legislative requirements	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <ul style="list-style-type: none"> • the Food Standards Code, including labelling, weights and measures legislation • legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	<p>Workplace information may include:</p> <ul style="list-style-type: none"> • standard operating procedures (SOPs) • specifications • production schedules and instructions • manufacturers' advice • standard forms and reports
Production equipment	<p>Production equipment may include:</p> <ul style="list-style-type: none"> • stunner • knives • bleeding tunnels • scalding tank • plucking equipment • head and trachea puller • feather collection systems
Operation of equipment and processes	<p>Operation of equipment and processes may require:</p> <ul style="list-style-type: none"> • the use of process control panels and systems
Shutdown procedures	<p>Shutdown procedures may include:</p>

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

Unit Sector(s)

Unit sector	Poultry
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		