



**Australian Government**

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

# **FDFPO3001A Operate a chickway system**

**Revision Number: 1**

## FDFPO3001A Operate a chickway system

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit of competency covers the skills and knowledge required to plan, set up and operate a carcass delivery system to deliver birds to the packaging area to meet production orders.
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### Application of the Unit

<b>Application of the unit</b>	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 a chickway system.
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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 chickway system for operation	1.1. Computer program is selected and loaded to suit product 1.2. Line start up is controlled 1.3. Bird drop requirements are identified 1.4. System is set to meet production requirements
2. Monitor system operation	2.1. New orders are entered and system parameters set to meet requirements through the day 2.2. Priorities are adjusted to meet production and customer requirements 2.3. Weight ranges are monitored and system settings adjusted to meet customer orders 2.4. Variation in equipment operation is identified and maintenance requirements are reported according to workplace reporting requirements 2.5. The system is monitored to confirm that specifications are met 2.6. Out-of-specification process outcomes are identified, rectified and/or reported to maintain the process within specification
3. Handover system operation	3.1. Workplace records are maintained according to workplace recording requirements 3.2. Handover is carried out according to workplace procedures 3.3. Process operators are aware of system and related equipment status at completion of handover
4. Shut down the system	4.1. The appropriate shutdown procedure is identified 4.2. The system is shut down according to workplace procedures 4.3. Maintenance requirements are identified and reported 4.4. Work is conducted according to workplace environmental guidelines
5. Contribute to continuous improvement of the system	5.1. System performance is reviewed against output plan/targets 5.2. Opportunities for system improvement are identified and investigated 5.3. Proposals for improvements are developed and implemented within company planning arrangements and according to company procedures



## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

##### *Ability to:*

- access kill plan, customer orders and related information to plan order priorities
- select and load required program
- apply basic standard deviation to analyse weight distribution of flock
- operate control system to start conveyors
- confirm that birds available match production order requirements
- select system settings to deliver birds of required weight, type, grade and number to required production areas at the time required
- modify system parameters to respond to operating conditions and bird supply
- monitor system operation, such as monitoring:
  - timely flow and delivery of birds to meet production requirements
  - pace of delivery to production area to match work flow
  - system alarms
  - weight ranges to confirm match with delivery requirements
- liaise with relevant departments to respond to customer requirements
- identify out-of-specification performance and take corrective action, such as responding to out-of-specification weight, drop position and sensor errors
- demonstrate system shutdown procedure
- monitor operating efficiencies of the system and investigate, resolve and/or report problems
- report on system performance as required by workplace reporting arrangements
- conduct computer system maintenance as required to clear computer for new start
- 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:*

- system configuration, including system flow, layout and drop points
- customer ordering procedures, including common terms used to describe product and order requirements, and criteria to apply to prioritise customer orders
- basic operating principles of equipment and programs used to deliver the required birds to the correct locations within constraints of birds available and to generate system reports

**REQUIRED SKILLS AND KNOWLEDGE**

- the main alarms and corrective action required
- location/alignment requirements of sensors and related feedback instruments located in the system hardware
- limits and ranges to adjust for weight distribution
- related systems/activities and responsibilities for interaction, such as related planning and scheduling, sales/customer service, bird receipt, kill and evisceration, and packing
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- isolation, lock out and tag out procedures and responsibilities
- hazards, risks, controls and methods for monitoring processes within the system, including occupational health and safety (OHS), food safety, quality and environmental hazards and risks
- workplace system and approach to equipment maintenance
- process improvement procedures and related consultative arrangements (e.g. an understanding of options to minimise giveaway)
- troubleshooting procedures and problem solving techniques
- procedures and responsibility for reporting production and performance information

## 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 chickway system</li> <li>• set computer settings to meet production requirements</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>• conduct production handover</li> <li>• safely shut down equipment</li> <li>• apply food safety procedures to work practices</li> <li>• contribute to workplace improvements.</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in the workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• kill schedules, customer orders and related advice on system requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• system equipment, software and related accessories and services</li> <li>• birds and packing hall</li> <li>• communication and recording systems and procedures.</li> </ul>
<p><b>Method of assessment</b></p>	<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>



<b>EVIDENCE GUIDE</b>	
	<ul style="list-style-type: none"><li>• FDFOP2015A Apply principles of statistical process control</li><li>• FDFOP2030A Operate a process control interface.</li></ul>
<b>Guidance information for assessment</b>	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.

## 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>	<p>Work is carried out according to company procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements</p>
<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 Standard 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>kill plan</li> <li>customer orders</li> <li>performance records and reports</li> </ul>
<b>Chickway system operation</b>	<p>Chickway system operation typically involves:</p> <ul style="list-style-type: none"> <li>planning, coordination and troubleshooting within level of authority</li> </ul> <p>System operation may involve:</p> <ul style="list-style-type: none"> <li>coordination of other operators</li> </ul> <p>A chickway system involves:</p> <ul style="list-style-type: none"> <li>use of a computer to control the conveyor system that delivers birds of a given size, weight and grade to the required locations for packing or further processing</li> </ul>
<b>Handovers</b>	<p>Handovers may be done:</p> <ul style="list-style-type: none"> <li>in person or via recording/communication</li> </ul>

<b>RANGE STATEMENT</b>	
	systems as required by workplace arrangements
<b>Operation and monitoring of equipment and system processes</b>	Operation and monitoring of equipment and system processes requires: <ul style="list-style-type: none"> <li>the use of control panels and systems</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>		