



Australian Government

Department of Education, Employment and Workplace Relations

MTMP412A Inspect poultry

Release: 1

MTMP412A Inspect poultry

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the skills and knowledge required to inspect poultry.
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Application of the Unit

Application of the unit	This unit is applicable to meat inspection and Quality Assurance (QA) staff responsible for performing ante-mortem and post-mortem inspection of poultry.
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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. Identify conditions of <i>poultry</i>	1.1. Anatomical characteristics of poultry are identified. 1.2. Signs of common conditions and defects are identified. 1.3. Dispositions are made according to regulatory and workplace requirements . 1.4. Major exotic and notifiable diseases affecting poultry and their signs and symptoms are identified. 1.5. Appropriate steps are initiated, if suspect birds are identified, according to workplace and regulatory requirements. 1.6. Reporting and recording requirements are completed.
2. Identify relevant necessary processing standards	2.1. Relevant Australian Standards for poultry processing are identified. 2.2. Hygiene and sanitation requirements for each step in processing are identified. 2.3. QA arrangements including monitoring and auditing requirements are identified.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

Ability to:

- perform poultry inspection in accordance with regulatory and workplace requirements
- work with processing team to inspect poultry and identify suspect birds in an efficient and timely manner
- identify symptoms and signs of exotic or notifiable diseases
- report exotic or notifiable diseases promptly, accurately and clearly
- identify and apply relevant **Occupational Health and Safety (OH&S)** and workplace requirements
- apply **mathematical operations** where necessary to establish regulatory compliance

REQUIRED SKILLS AND KNOWLEDGE

- identify and describe the QA programs operating in poultry plants
- identify and use relevant *workplace information and documentation*
- identify sources of repeated contamination and work with processing team to rectify the problem
- use relevant *communication skills*

Required knowledge

Knowledge of:

- steps in poultry processing
- major diseases and defects found in poultry
- procedures for reporting exotic or notifiable diseases in poultry
- symptoms of exotic or notifiable diseases
- major food safety hazards in each step of poultry processing
- basic anatomical structure of poultry
- relevant regulatory requirements including Australian Standards and the various requirements for the processing of poultry
- specific hygiene and sanitation requirements for poultry processing

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>The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.</p> <p>These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.</p> <p>Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.</p> <p>All assessment must be conducted against Australian meat industry standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Competency should be demonstrated against current Australian Standards and regulations.</p>
<p>Context of and specific resources for assessment</p>	<p>Assessment should utilise poultry carcasses and actual examples of pathology.</p>
<p>Method of assessment</p>	<p>Recommended methods of assessment are:</p> <ul style="list-style-type: none"> • assignment • debrief • quiz of underpinning knowledge • simulation • verified work log • workplace demonstration • workplace project • workplace referee or third party report of performance over time. <p>Assessment practices should take into account any</p>

EVIDENCE GUIDE	
	relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.
Guidance information for assessment	A current list of resources for this unit of competency is available from MINTRAC www.mintrac.com.au or telephone 1800 817 462.

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>	
<i>Poultry</i> may include:	<ul style="list-style-type: none"> • a range of different breeds and species.
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> • domestic and importing country requirements • Export Control Act • federal, state and territory regulations regarding meat processing • hygiene and sanitation requirements • relevant Australian Standards • relevant regulations • requirements set out in AS 4465-2006 Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption.
<i>Workplace requirements</i> may include:	<ul style="list-style-type: none"> • enterprise-specific procedures • OH&S requirements • QA requirements • Standard Operating Procedures (SOPs) • the ability to perform the task to production requirements • work instructions.

RANGE STATEMENT	
Reporting and recording may:	<ul style="list-style-type: none"> • be oral, written (with accurate transcription) • be manual or electronic • be complex and contain information from a range of sources • include graphs, tables, charts, diagrams • include technical workplace and mathematical language and data.
OH&S requirements may include:	<ul style="list-style-type: none"> • enterprise OH&S policies, procedures and programs • OH&S legal requirements • Personal Protective Equipment (PPE) which may include: <ul style="list-style-type: none"> • ear plugs or muffs • eye and facial protection • head-wear • lifting assistance • mesh aprons • protective boot covers • protective hand and arm covering • protective head and hair covering • uniforms • waterproof clothing • work, safety or waterproof footwear • requirements set out in standards and codes of practice.
Mathematical operations may include:	<ul style="list-style-type: none"> • acceptable limits, tolerances, out-of-specification performance, trends • calculation • estimation • measurement and interpretation, and relate to time, temperature, moisture humidity, ratios, percentages, weight, mass, or volume • processes which may be undertaken using a calculator or electronic aids.
Workplace information and documentation may include:	<ul style="list-style-type: none"> • specifications • status reports • audit reports • monitoring data.
Communication skills may	<ul style="list-style-type: none"> • applying numeracy skills to workplace requirements

RANGE STATEMENT	
include:	<ul style="list-style-type: none"> • being appropriately assertive • empathising • establishing/using networks • interpreting the needs of internal/external customers • listening and understanding • negotiating responsively • persuading effectively • reading and interpreting workplace documentation • sharing information • speaking clearly and directly • working with diverse individuals and groups • writing to audience needs.

Unit Sector(s)

Unit sector	
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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