



Australian Government

AMPPOU203 Prepare birds for stunning

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Modification History

Release	Comments
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit of competency describes the skills and knowledge required to prepare live birds for stunning. The unit involves preparation processes for a range of stunning procedures, including Controlled Atmosphere Stunning, electrical water baths and hand-held stunners.

This unit applies to individuals who work under general supervision to operate and monitor bird stunning equipment and processes in a poultry processing environment.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food safety and animal welfare regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil

Competency field(s)

N/A

Unit sector(s)

Poultry Processing (POU)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Prepare for stunning	1.1 Identify and follow work instructions, animal welfare requirements and work health and safety requirements for task 1.2 Identify and confirm stunning requirements 1.3 Identify and fit personal protective equipment as required by workplace safety procedures 1.4 Fit and adjust machine components and related attachments according to production requirements 1.5 Conduct pre-start checks on equipment at start of shift and following any breaks, following workplace requirements
2. Prepare birds for stunning	2.1 Confirm availability of birds with supervisor 2.2 Inspect bird condition as they are received, and remove unacceptable birds following workplace procedures 2.3 Position birds for stunning according to workplace procedures 2.4 Handle and manage birds humanely to reduce stress, including capturing and euthanising escaped birds as necessary 2.5 Operate equipment used to position birds in preparation for stunning using safety practices 2.6 Check equipment settings to identify variation in operating conditions, and adjust or report variations following production requirements 2.7 Monitor each stage of the process to confirm specifications are met 2.8 Report any issues with process to supervisor
3. Complete stunning preparation process	3.1 Complete workplace records in required format 3.2 Report equipment faults or malfunction according to workplace procedures 3.3 Manage waste according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Writing	Complete records using clear language and industry terminology and according to workplace guidelines

Numeracy	• Calculate and confirm numbers of birds • Read and interpret equipment settings
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Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	• operating fewer than four days a week with a small throughput for one or more, small or large, species, or • employing fewer than four workers on the processing floor
Larger meat processing premises	• operating more than four days a week with a throughput for one or more, small or large, species, or • employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPPOU203 Prepare birds for stunning	AMPP210 Prepare birds for stunning	Unit code updated Unit sector code added Unit application updated Foundation Skills revised Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPPOU203 Prepare birds for stunning

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has prepared live birds for stunning, following workplace requirements, in a micro or larger poultry processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a poultry processing premises.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- natural bird behaviour to facilitate handling in a way that minimises stress to birds
- basic principles of bird handling, including humane treatment of birds; conditions that stress birds; environmental design features to minimise stress, such as airflow, humidity and temperature controls; euthanasia procedures
- basic operating requirements of equipment used in the stunning process, and corrective actions required where operation is outside specified operating parameters
- typical equipment faults and related causes
- how to confirm effective stunning
- methods used to monitor the stunning preparation process, including monitoring that the process is paced to deliver birds to processing areas without delay, bird condition is acceptable, the receipt environment is appropriate and birds are prepared correctly
- euthanasia procedures for birds identified with welfare issues
- how bird death can be confirmed

- corrective actions to take if birds are ineffectively stunned
- consequences of poor preparation processes on product quality
- work health and safety hazards and controls to manage associated risks
- environmental issues and controls relevant to the preparation for stunning process, including procedures for disposing of dead or unfit birds
- requirements of different shutdowns
- requirements for recording and reporting production and performance information
- typical workplace documentation related to task
- key information included in relevant Australian Standard and Australian Animal Welfare Standards and Guidelines for Poultry.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a poultry processing premises at workplace production speed
- resources, equipment and materials:
 - personal protective equipment
 - stunning process and related equipment such as Controlled Atmosphere Stunning equipment, electrical water baths and hand-held stunners
 - birds to use in the process
 - workplace recording system
- specifications:
 - task-related documents
- personnel:
 - access to workplace supervisor or mentor.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>.