



Australian Government

AMPPOU204 Operate a poultry stunning, killing, scalding and defeathering process

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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 set up, operate, adjust and shut down a process to stun, kill and defeather birds.

This unit applies to individuals who work under general supervision to operate and monitor stunning, killing, scalding and defeathering equipment and processes in a poultry production 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
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Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare the stun, kill and defeather equipment and process for operation	1.1 Identify and follow work instructions, animal welfare requirements and work health and safety requirements for task 1.2 Confirm birds are available to meet operational requirements 1.3 Identify and confirm cleaning and maintenance requirements 1.4 Identify and fit personal protective equipment as required by workplace safety procedures 1.5 Fit and adjust machine components and related attachments 1.6 Enter processing or operating parameters required for the process 1.7 Check and adjust equipment performance to meet process requirements 1.8 Conduct pre-start checks on equipment at start of shift and following any breaks, following workplace requirements
2. Monitor each stage of the stun, kill and defeather process	2.1 Start up and operate the stun, kill and defeathering process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements 2.3 Monitor each stage of the process to confirm specifications are met 2.4 Confirm that birds are stunned, killed, scalded and bled to specification 2.5 Remove feathers to specification 2.6 Remove heads to specification 2.7 Identify, rectify or report out-of-specification product or process outcomes 2.8 Maintain the work area following workplace cleaning and sanitation procedures 2.9 Maintain workplace records in required format
3. Shut down the stun, kill and defeather process	3.1 Identify and implement the appropriate shutdown procedure

	3.2 Identify and report maintenance requirements 3.3 Maintain workplace records in required format
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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
Reading	Interpret standard operating procedures for the stunning, killing and defeathering process
Oral communication	Report issues to supervisor clearly and promptly
Numeracy	- Monitor and adjust the stun, kill and defeather process control points, including bleeding time, scald water temperature (°C), immersion time and line speed - Monitor supply and flow of materials to and from the stun, kill and defeather process to the evisceration process

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
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AMPPOU204 Operate a poultry stunning, killing, scalding and defeathering process	AMPP208 Operate a poultry stunning, killing and defeathering process	Unit code and title 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
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Assessment Requirements for AMPPOU204 Operate a poultry stunning, killing, scalding and defeathering process

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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 demonstrated all steps of a stunning, killing, scalding and defeathering process, following animal welfare and workplace requirements, in a micro or larger meat 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:

- purpose and basic principles of each part of the stun, kill and defeather process
- basic principles of bird handling, including humane treatment of birds; conditions that stress birds; and environmental design features to minimise stress, such as airflow, humidity and temperature controls
- euthanasia procedures for birds identified with welfare issues
- how stunning can be confirmed
- how bird death can be confirmed
- basic operating requirements and parameters of equipment
- typical equipment faults and related causes
- 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 and immersion time on the defeathering stage

- inspection or test points (control points) in the process and the related procedures
- contamination and food safety risks associated with the stun, kill and defeather process, and related control measures
- work health and safety hazards and risks and associated controls
- environmental issues and controls relevant to the stun, kill and defeather process, including systems in place to collect, treat and dispose of waste and by-products, including blood, water, feathers and bird parts
- requirements of different shutdowns
- requirements for recording and reporting production and performance information
- workplace cleaning and sanitation procedures relevant to the stun, kill and defeather process
- 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:
 - stunning, killing, scalding and defeathering equipment
 - personal protective equipment
 - birds to be processed
 - workplace recording system
- specifications:
 - product 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>.