



Australian Government

AMPPOU205 Operate a poultry washing and chilling 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 spin water bath, and/or air chilling equipment used to wash and chill poultry carcasses.

This unit applies to individuals who work under general supervision to operate and monitor washing and chilling 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 and food safety 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 the chilling equipment and process for operation	1.1 Confirm suitable carcasses are available 1.2 Identify and confirm cleaning and maintenance requirements 1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.4 Enter processing or operating parameters to meet requirements 1.5 Check and adjust equipment performance 1.6 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the chilling process	2.1 Start up and operate the chilling process according to workplace requirements 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 Identify, rectify or report out-of-specification product or process outcomes 2.5 Maintain the work area according to workplace cleaning and sanitation requirements 2.6 Enter workplace records in required format
3. Shut down the chilling process	3.1 Identify and implement the appropriate shutdown procedure 3.2 Identify and report maintenance 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
Reading	Interpret standard operating procedures for the washing and chilling process
Oral communication	Report issues to supervisor clearly and promptly

Numeracy	• Monitor control points for air and water temperature and water tank levels • Monitor carcase immersion time
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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
AMPPOU205 Operate a poultry washing and chilling process	AMPP206 Operate a poultry washing and chilling process	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	Equivalent

		requirements clarified	
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Assessment Requirements for AMPPOU205 Operate a poultry washing and chilling 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 the washing and chilling of poultry process, 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:

- purpose and basic principles of the chilling process, including the purpose of both washing and chilling as it affects bacterial load
- basic operating principles and parameters of equipment
- corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes
- the effect of each stage on the quality of end product
- quality characteristics to be achieved by the chilling process
- methods used to monitor the chilling process
- inspection or test points (control points) including procedures for measuring deep muscle temperature
- contamination and food safety hazards, associated risks and related control measures
- work health and safety hazards and controls to manage associated risks

- requirements of different shutdowns
- requirements for recording and reporting production and performance information
- workplace cleaning and sanitation procedures
- environmental issues and controls relevant to the chilling process, including waste and rework collection, handling and recycling procedures related to the 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:
 - personal protective equipment
 - carcasses to be washed and chilled
 - workplace recording system
- specifications:
 - product specifications
 - workplace standard operating procedures, work instructions and 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>.