



Australian Government

AMPPOU207 Harvest edible poultry offal

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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 sort, harvest and clean edible poultry offal.

This unit applies to individuals who work under general supervision to manually harvest edible offal or to operate and monitor edible offal harvesting 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 harvesting equipment and process for operation	1.1 Ensure the availability of product to meet production requirements 1.2 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.3 Check equipment is ready for use 1.4 Carry out pre-start checks according to workplace requirements
2. Harvest and sort edible offal	2.1 Start up and operate the harvesting and sorting process according to health and safety, food safety and environmental guidelines 2.2 Identify edible offal according to workplace guidelines 2.3 Separate, sort and collect offal to meet production requirements 2.4 Monitor and identify, rectify or report out-of-specification product or process outcomes and equipment 2.5 Identify and set aside offal of unacceptable quality 2.6 Maintain the work area according to workplace cleaning and sanitation standards 2.7 Maintain workplace records in required format
3. Shut down the offal harvesting process	3.1 Collect, handle and remove edible offal according to workplace procedures 3.2 Dispose of offal waste according to workplace procedures 3.3 Identify and follow workplace procedures for shutting down the process 3.4 Identify and report maintenance requirements according to workplace procedures

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
Oral communication	Report issues to supervisor clearly and promptly

Numeracy	Monitor supply and flow of materials to and from the harvesting and cleaning process
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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
AMPPOU207 Harvest edible poultry offal	AMPP204 Harvest edible poultry offal	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 AMPPOU207 Harvest edible poultry offal

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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 harvested edible poultry offal, 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 offal harvesting and cleaning process, including the structure and internal organs of poultry to identify, separate and remove
- contamination that can occur when offal is not correctly removed
- basic operating principles of equipment where used, including purpose of guards
- typical faults of equipment used, and the related causes
- inspection points (control points) in the harvesting and cleaning process and the related procedures and recording requirements
- contamination and food safety risks associated with the harvesting process, and related control measures
- work health and safety hazards, risks and related control measures
- requirements of different shutdowns
- requirements for reporting production and performance information

- environmental issues and controls relevant to the harvesting process, including waste and rework collection, handling and recycling procedures
- workplace cleaning and sanitation procedures for 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
 - evisceration equipment
 - offal to be harvested
 - 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>.