



Australian Government

AMPPOU208 Grade poultry carcase

AMPPOU208 Grade poultry carcase

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 identify and grade poultry carcase quality for further processing or packing.

This unit applies to individuals who work under general supervision to grade carcasses 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 grading process for operation	1.1 Confirm the availability of washed and chilled carcasses to meet the process requirements 1.2 Identify and fit appropriate personal protective clothing and equipment as required by workplace safety procedures
2. Inspect and grade carcasses	2.1 Inspect and grade carcasses to workplace quality specifications 2.2 Identify, rectify or report out-of-specification product or process outcomes according to workplace requirements 2.3 Maintain the work area according to workplace cleaning and sanitation standards
3. Complete the grading process	3.1 Follow workplace procedures to shut down the process 3.2 Maintain workplace records in required format

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 and machinery operation requirements
Oral communication	Report issues to supervisor clearly and promptly
Writing	Complete records according to workplace guidelines
Numeracy	Monitor supply and flow of carcasses to and from the grading 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
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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
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Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPPOU208 Grade poultry carcass	AMPP203 Grade poultry carcass	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 AMPPOU208 Grade poultry carcase

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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 graded poultry carcasses, 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:

- safe work practices for work in a poultry processing environment, including appropriate personal protective equipment (PPE)
- specifications for grading poultry and their application
- out-of-specification carcasses
- workplace records for grading
- food safety procedures for working in poultry processing environments
- 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:
 - PPE
 - poultry carcasses to be graded
 - workplace information 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>.