



Australian Government

Assessment Requirements for AMPP201

Operate a poultry dicing, stripping or mincing process

Release: 1

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Modification History

Release	Comments
Release 1	This version released with Australian Meat Industry Training Package Version 3.0.

Performance Evidence

An individual demonstrating competency must satisfy all the elements and performance criteria in this unit. There must be evidence that the individual has demonstrated the dicing, stripping or mincing process at least once, including:

- confirming availability of materials for dicing, stripping or mincing process
- identifying and applying safe work practices
- selecting, fitting and using appropriate personal protective clothing and equipment
- conducting pre-start checks on machinery used for dicing, stripping or mincing
- starting, operating, monitoring and adjusting dicing, stripping or mincing process equipment to achieve required quality outcomes
- taking corrective action in response to typical faults and inconsistencies
- completing workplace records in required format
- safely shutting down equipment
- applying food safety procedures to work practices.

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 dicing, stripping and mincing process, including temperature generated by the process and effect on product
- basic operating principles and parameters of equipment, including the main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems

- services required for the dicing, stripping and mincing process and action to take if services are not available
- quality characteristics to be achieved by the dicing, stripping and mincing process
- quality requirements of materials suitable for processing and effect of variation on process performance
- methods used to monitor the process, including inspecting, measuring and testing
- inspection or test points (control points) in the process and the related procedures and recording requirements
- contamination and food safety risks associated with the dicing and stripping and mincing process, and related control measures
- typical health and safety hazards associated with the poultry product dicing, stripping or mincing process and controls to managing hazards
- requirements of different shutdowns as appropriate to the dicing, stripping and mincing process, and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- workplace requirements for recording and reporting production and performance information
- environmental issues and controls relevant to the dicing, stripping and mincing process, including waste and rework collection and handling procedures
- workplace cleaning and sanitation procedures relevant to the poultry product dicing, stripping or mincing process.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a poultry production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - dicing, stripping and mincing equipment and tubs
 - raw product and associated additives or seasonings
 - testing equipment
 - cleaning materials and equipment
 - workplace information recording system
- specifications:
 - work procedures, including safe work practices, food safety, quality, cleaning and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch instructions
 - sampling schedules and test procedures
 - recording requirements and procedures.

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

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>