



Australian Government

AMPP201 Operate a poultry dicing, stripping or mincing process

Release: 1

AMPP201 Operate a poultry dicing, stripping or mincing process

Modification History

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

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a poultry product dicing, stripping or mincing process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of dicing, stripping or mincing equipment and processes in a poultry production environment.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety, and environmental codes, regulations, legislation and standards that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Poultry Processing (P)

Elements and Performance Criteria

Elements	Performance criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare the dicing, stripping or mincing equipment and process for operation	1.1 Confirm the availability of raw product, additives and equipment to meet the process requirements 1.2 Identify and confirm cleaning and maintenance requirements and status 1.3 Identify and fit personal protective clothing and equipment as

Elements	Performance criteria
	required by workplace safety procedures 1.4 Fit and adjust machine components and related attachments according to operating requirements 1.5 Enter required processing or operating parameters to meet process requirements 1.6 Check equipment performance and adjust if required, to meet process requirements 1.7 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the dicing, stripping or mincing process	2.1 Start up and operate the dicing, stripping or mincing process according to health and safety, food safety and environmental guidelines 2.2 Monitor equipment to identify variations in operating conditions 2.3 Identify and report variations in equipment operation and maintenance requirements according to workplace procedures 2.4 Monitor process to confirm that the product meets the required specifications 2.5 Identify, rectify or report out-of-specification product or process outcomes 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 dicing, stripping or mincing process	3.1 Identify and implement the appropriate shutdown procedure 3.2 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 and machinery operation requirements
Writing	Complete records according to workplace guidelines

Skill	Description
Numeracy	- Monitor control points and adjust product flow rate for equipment - Monitor mixing times for the mincing process
Navigate the world of work	- Apply workplace procedures relevant to own role - Understand main tasks, responsibilities and boundaries of own role, including personal protective clothing and equipment, housekeeping standards and environmental care requirements
Interact with others	Report operational and safety information using required communication method
Get the work done	Solve routine problems according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP201 Operate a poultry dicing, stripping or mincing process	FDFPO2001A Operate a dicing, stripping or mincing process	Updated to meet Standards for Training Packages Code and title updated to reflect changed training package	Equivalent unit

Links

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

Assessment Requirements for AMPP201 Operate a poultry dicing, stripping or mincing process

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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.

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