



Australian Government

Assessment Requirements for AMPP203 Grade poultry carcase

Release: 1

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Modification History

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

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 at least three different carcasses, including:

- identifying and applying safe work practices
- selecting, fitting and using appropriate personal protective clothing and equipment
- assessing the quality of carcase
- deciding on the grade of carcase
- identifying out-of-specification carcasses
- 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 of the grading and weighing process, including grading criteria and specifications at each level and the uses of product at each grade
- common types of damage or out-of-specification conditions and likely causes, including damage likely to be caused by poor handling of the carcase
- methods used to grade carcasses, including visual inspection
- contamination and food safety risks associated with the grading process and related control measures
- work health and safety hazards associated with the grading process and related controls
- procedures for taking the grading process offline in preparation for cleaning and maintenance
- requirements for recording production and performance information
- workplace cleaning and sanitation procedures relevant to the poultry grading process
- environmental issues and controls relevant to the grading process, including waste collection and handling procedures related to the 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
 - carcasses to be graded
 - 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>