



Australian Government

AMPP203 Grade poultry carcase

Release: 1

AMPP203 Grade poultry carcase

Modification History

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

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 grade carcasses 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 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

Elements	Performance criteria
	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
Writing	Complete records according to workplace guidelines
Numeracy	Monitor supply and flow of carcasses to and from the grading process
Navigate the world of work	- Apply workplace procedures relevant to own role - Understand main tasks, responsibilities and boundaries of own role, including use of 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
AMPP203 Grade poultry carcase	FDFPO2003A Grade carcass	Updated to meet Standards for Training Packages	Equivalent unit

Code and title current version	Code and title previous version	Comments	Equivalence status
		Minor changes to unit to clarify intent Code and title updated to reflect changed training package	

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 AMPP203 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 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
 - carcases 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.

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