



Australian Government

Assessment Requirements for AMPP204 Harvest edible poultry offal

Release: 2

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Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 4.0.
Release 1	This version released with AMP Australian Meat Processing 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 demonstrated all steps of the offal harvesting process at least once, including:

- confirming availability of materials
- selecting, fitting and using appropriate personal protective clothing and equipment
- conducting pre-start checks on machinery used for harvesting edible offal
- starting, operating, monitoring and adjusting process equipment to achieve required quality outcomes
- taking corrective action in response to typical faults and inconsistencies
- completing workplace records in required format
- applying safe work practices and identified work health and safety hazards and controls
- safely shutting down offal harvesting 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 offal harvesting and cleaning process, including the structure and internal organs of poultry to identify, separate and remove
- contamination that can occur when offal is not correctly removed
- basic operating principles of equipment, such as main equipment components, their purpose and operating capacities, and the status and purpose of guards
- typical equipment faults and related causes, including signs and symptoms of faulty equipment

- quality standards for types of edible offal collected
- methods used to monitor the harvesting process, including inspecting, measuring and testing
- inspection points (control points) in the harvesting and cleaning process and the related procedures and recording requirements
- contamination and food safety risks associated with the harvesting process and related control measures
- work health and safety hazards and controls, including the limitations of personal protective equipment relevant to the harvesting of offal
- requirements of different shutdowns as appropriate to the harvesting and cleaning process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- requirements for reporting production and performance information
- environmental issues and controls relevant to the harvesting process, including waste and rework collection, handling and recycling procedures
- workplace cleaning and sanitation procedures relevant to the harvesting 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
 - offal harvesting, cleaning and washing equipment, accessories and services
 - offal to be harvested
 - cleaning materials and equipment
 - workplace information recording system
- specifications:
 - edible offal specifications, control points and processing parameters
 - work procedures, including advice on safe work practices, food safety, quality, cleaning and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule and batch instructions
 - 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>

