



Australian Government

AMPP204 Harvest edible poultry offal

Release: 2

AMPP204 Harvest edible poultry offal

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.

Application

This unit of competency describes the skills and knowledge required to sort, harvest and clean edible poultry offal.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of edible offal harvesting 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 and work health and safety, regulations and legislation that apply to the workplace.

No 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 harvesting equipment and process	1.1 Ensure the availability of product to meet production requirements 1.2 Identify and fit personal protective clothing and equipment as

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
for operation	required by workplace safety procedures 1.3 Check equipment is ready for use 1.4 Carry out pre-start checks according to workplace requirements
2. Harvest and sort edible offal	2.1 Start up and operate the harvesting and sorting process according to health and safety, food safety and environmental guidelines 2.2 Identify edible offal according to workplace guidelines 2.3 Separate, sort and collect offal to meet production requirements 2.4 Monitor and identify, rectify or report out-of-specification product or process outcomes and equipment 2.5 Identify and set aside offal of unacceptable quality 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 offal harvesting process	3.1 Collect, handle and remove edible offal according to workplace procedures 3.2 Dispose of offal waste according to workplace procedures 3.3 Identify and follow workplace procedures for shutting down the process 3.4 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
Writing	Complete records according to workplace guidelines
Numeracy	Monitor supply and flow of materials to and from the harvesting and cleaning process

Skill	Description
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
AMPP204 Harvest edible poultry offal Release 2	AMPP204 Harvest edible poultry offal Release 1	Performance criteria related to Element 2 renumbered	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 AMPP204 Harvest edible poultry offal

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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 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.

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