



Australian Government

AMPP205 Operate a poultry marinade injecting process

Release: 1

AMPP205 Operate a poultry marinade injecting 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 marinade injection process.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of marinade injecting 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 marinade injection equipment and process for operation	1.1 Confirm materials are available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements 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 to meet requirements 1.5 Enter processing or operating parameters required for the process 1.6 Check and adjust equipment performance to meet process requirements 1.7 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the marinade injection process	2.1 Prepare and load marinade to meet production requirements 2.2 Start up and operate the process according to workplace procedures 2.3 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements 2.4 Monitor each stage of the process to confirm specifications are met 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 procedures 2.7 Maintain workplace records in required format
3. Shut down the marinade injection process	3.1 Identify and implement the appropriate shutdown procedure 3.2 Identify and report maintenance requirements

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 for the marinade injecting process
Writing	Complete records according to workplace guidelines
Numeracy	- Monitor marinade level and temperature - Monitor supply and flow of marinade and poultry to and from the marinade injection 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 to relevant personnel 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
AMPP205 Operate a poultry marinade injecting process	FDFPO2005A Operate a marinade injecting 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 AMPP205 Operate a poultry marinade injecting process

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements, performance criteria in this unit. There must be evidence that the individual has demonstrated all steps of at least one complete marinade injecting process, including:

- confirming availability of materials
- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on machinery used for marinade injecting process
- starting, operating, monitoring and adjusting marinade injecting 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 identifying work health and safety hazards and controls
- 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 marinade injection process
- basic operating principles and parameters of equipment, such as main equipment components, including pumps and needle bed, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- corrective action required where operation is outside specified operating parameters
- the effect of marinade injection process on the quality of end product
- the flow of the marinade injection process and the effect of outputs on downstream processes

- quality characteristics to be achieved by the marinade injection process
- quality requirements of marinade and bird carcasses and effect of variation on process performance
- methods used to monitor the marinade injection process, including inspecting, measuring and testing as required by the process
- inspection or test points (control points) in the marinade injection process and the related procedures and recording requirements
- contamination and food safety risks associated with the marinade injection process and related control measures, including equipment checks required and traceability procedures to be followed where a broken or damaged needle is identified
- work health and safety hazards relevant to the poultry marinade process and appropriate controls
- requirements of different shutdowns as appropriate to the process and workplace production requirements, including emergency and routine shutdowns and procedures to follow in the event of a power outage
- requirements for recording and reporting production and performance information
- environmental issues and controls relevant to the marinade injection process, including waste/rework collection, recycling and handling procedures related to the process
- workplace cleaning and sanitation procedures relevant to the marinade injection 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
 - marinade preparation and injection and conveying process and related equipment and services
 - poultry and marinade mix for processing
 - cleaning materials and equipment
 - workplace information recording system
- specifications:
 - work procedures, including advice on safe work practices, food safety, cleaning, quality and environmental requirements
 - information on equipment capacity, control points and operating parameters
 - production schedule/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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