



Australian Government

Assessment Requirements for AMPP208 Operate a poultry stunning, killing and defeathering process

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 demonstrated all steps of a stunning, killing and defeathering process at least once including:

- confirming availability of materials including bird supply
- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on machinery used for stunning, killing and defeathering
- starting, operating, monitoring and adjusting stun, kill and defeathering 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
- shutting down equipment safely
- 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 each part of the stun, kill and defeather process
- basic principles of bird handling, including humane treatment of birds; conditions that stress birds; and environmental design features to minimise stress, such as airflow, humidity and temperature controls
- basic operating requirements and parameters of equipment used in the poultry stunning, killing and defeathering process and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems

- the effect of each stage on the quality of end product, including the relationship between the bleeding stage and final product quality and between scald temperature and immersion time on the defeathering stage
- quality characteristics to be achieved by the stun, kill and defeather process
- methods used to monitor the stun, kill and defeather process
- inspection or test points (control points) in the process and the related procedures
- contamination and food safety risks associated with the stun, kill and defeather process and related control measures
- work health and safety hazards and controls associated with poultry stunning, killing and defeathering process
- environmental issues and controls relevant to the stun, kill and defeather process, including systems in place to collect, treat and dispose of waste and by-products including blood, water, feathers and bird parts
- requirements of different shutdowns as appropriate to the stun, kill and defeather 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
- workplace cleaning and sanitation procedures relevant to the stun, kill and defeather 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
 - stunning, killing and defeathering equipment and related conveying process and services
 - birds to be processed
 - 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
 - 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>