



Australian Government

AMPP208 Operate a poultry stunning, killing and defeathering process

Release: 1

AMPP208 Operate a poultry stunning, killing and defeathering process

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 set up, operate, adjust and shut down a process to stun, kill and defeather birds.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of stunning, killing and defeathering 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 stun, kill and defeather equipment and process for operation	1.1 Confirm birds are available to meet operational requirements 1.2 Identify and confirm cleaning and maintenance requirements

Elements	Performance criteria
	1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.4 Fit and adjust machine components and related attachments 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. Monitor each stage of the stun, kill and defeather process	2.1 Start up and operate the stun, kill and defeathering process according to workplace procedures 2.2 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements 2.3 Monitor each stage of the process to confirm specifications are met 2.4 Confirm that birds are stunned, killed and bled to specification 2.5 Remove feathers and heads to specification 2.6 Identify, rectify or report out-of-specification product or process outcomes 2.7 Maintain the work area according to workplace cleaning and sanitation procedures 2.8 Maintain workplace records in required format
3. Shut down the stun, kill and defeather 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 stunning, killing and defeathering process
Writing	Complete records according to workplace guidelines
Numeracy	Monitor and adjust the stun, kill and defeather process control points including bleeding time, scald water temperature, immersion time and

Skill	Description
	line speed Monitor supply and flow of materials to and from the stun, kill and defeather process to the evisceration 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 to relevant personnel using required communication method
Get the work done	Solve routine problems according to workplace guidelines and using experience of past solutions

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP208 Operate a poultry stunning, killing and defeathering process	FDFPO2008A Operate a stunning, killing and defeathering 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 AMPP208 Operate a poultry stunning, killing and defeathering process

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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 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.

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