



Australian Government

AMPP210 Prepare birds for stunning

Release: 1

AMPP210 Prepare birds for stunning

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Application

This unit of competency describes the skills and knowledge required to prepare live poultry for stunning. The unit involves preparation processes for a range of stunning procedures, including Controlled Atmosphere Stunning, electrical water baths and hand-held stunners.

The unit applies to individuals who apply basic operating principles to the bird stunning equipment and processes in a poultry processing environment.

All work must be carried out to comply with workplace procedures and animal welfare requirements, according to state/territory health and safety regulations, legislation and standards 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

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 for stunning	1.1 Identify and confirm stunning requirements 1.2 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.3 Fit and adjust machine components and related attachments

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	according to production requirements 1.4 Conduct pre-start checks according to workplace requirements
2. Prepare birds for stunning	2.1 Confirm availability of birds with supervisor 2.2 Inspect bird condition as they are received and remove unacceptable birds according to workplace procedures 2.3 Position birds for stunning according to workplace procedures 2.4 Handle and manage birds humanely to reduce stress, including capturing and euthanising escaped birds as necessary 2.5 Operate equipment used to position birds in preparation for stunning using safety practices 2.6 Check equipment settings to identify variation in operating conditions, and adjust or report variations according to production requirements 2.7 Monitor each stage of the process to confirm specifications are met
3. Complete stunning preparation process	3.1 Complete workplace records in required format 3.2 Report equipment faults or malfunction according to workplace procedures 3.3 Manage waste according to workplace 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
Writing	Complete records using clear language and industry terminology and according to workplace guidelines
Numeracy	- Calculate and confirm numbers of birds - Read and interpret equipment settings

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP210 Prepare birds for stunning	Not applicable	Unit has been created to address an emerging skill required by industry	Newly created

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 AMPP210 Prepare birds for stunning

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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 prepared at least two consignments of birds on at least two occasions, including:

- checked, set up and operated equipment in accordance with health and safety and hygiene requirements
- checked and prepared birds to production requirements
- identified out-of-specification and greater than expected numbers of birds, and taken required action
- complied with production requirements throughout the process
- completed records and reporting requirements.

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:

- basic principles of bird handling, including humane treatment of birds; conditions that stress birds; environmental design features to minimise stress, such as airflow, humidity and temperature controls; euthanasia procedures
- acceptable time from bird receipt to bird processing, and consequences of delays in processing on product quality
- the flow of the receipt and stunning process on subsequent processing or packing stages to produce a final product
- basic operating requirements of equipment used in the stunning 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

- methods used to monitor the stunning preparation process, including monitoring that the process is paced to deliver birds to processing and/or packing areas without delay, bird condition is acceptable, the receival environment is appropriate and birds are prepared correctly
- consequences of poor preparation processes on product quality
- work health and safety hazards and controls associated with the bird preparation process
- environmental issues and controls relevant to the preparation for stunning process, including procedures for disposing of dead or unfit birds
- requirements of different shutdowns as appropriate to the preparation for stunning 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
- typical workplace documentation related to preparation for stunning procedures.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a poultry production workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective clothing and equipment
 - stunning process and related equipment such as Controlled Atmosphere Stunning equipment, electrical water baths and hand-held stunners
 - birds to use in the process
 - workplace information recording system.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>