



**Australian Government**

# **Assessment Requirements for AMPP302 Debone and fillet poultry product (manually)**

**Release: 2**

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### Modification History

| Release   | Comments                                                                              |
|-----------|---------------------------------------------------------------------------------------|
| Release 2 | This version released with AMP Australian Meat Industry Training Package Version 4.0. |
| 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 the manual deboning and filleting process at least once, including:

- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on equipment used for deboning
- assessing carcase or pieces to ensure quality
- manually deboning and filleting poultry
- 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
- cleaning deboning 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 of the deboning and filleting process, including the skeletal structure of poultry products and the effect of this process on portion control and yield
- the flow of the deboning and filleting process and the effect of outputs on downstream processes
- quality characteristics to be achieved for the different types of cuts required, including the consequences of failing to remove bones and preparing fillets to specification
- quality requirements of carcasses and pieces suitable for processing and effect of variation on process performance

- knife techniques and handling, sharpening, cleaning and storage procedures
- basic operating principles of equipment components used in the deboning and filleting process
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- contamination and food safety risks associated with the deboning and filleting process and related control measures
- work health and safety hazards and controls, including safety related to use of knives
- procedures and responsibility for recording and reporting production and performance information
- environmental issues and controls relevant to the deboning and filleting process, including waste collection and handling procedures related to the process
- workplace maintenance, cleaning and sanitation procedures.

## 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
  - deboning and filleting equipment and services
  - carcasses and pieces to be filleted
  - cleaning equipment and materials
  - workplace information recording system
- specifications:
  - work procedures, including advice on safe work practices, food safety, cleaning, quality and environmental requirements
  - information on equipment capacity, processing and operating parameters
  - production schedule/batch instructions
  - sampling schedules and test procedures
  - 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>