



Australian Government

AMPP302 Debone and fillet poultry product (manually)

Release: 2

AMPP302 Debone and fillet poultry product (manually)

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.

Application

This unit of competency describes the skills and knowledge required to manually debone and fillet poultry within a poultry production environment.

This unit applies to individuals who apply basic operating principles to the operation and monitoring of manual deboning and filleting 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 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 deboning and filleting equipment	1.1 Confirm washed and chilled carcasses or pieces are available 1.2 Clean and set equipment components to meet requirements

Elements	Performance criteria
and process for operation	1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.4 Check and adjust equipment performance to meet the process requirements 1.5 Conduct pre-start checks according to workplace procedures
2. Operate deboning and filleting process	2.1 Deliver carcasses or pieces to the boning area according to process requirements 2.2 Inspect carcasses or pieces to confirm quality specifications 2.3 Remove bones and prepare fillets to specification 2.4 Identify variation in equipment operation and rectify or report variation according to workplace requirements 2.5 Identify, rectify or report out-of-specification product or process outcomes according to workplace procedures 2.6 Clean equipment and maintain the work area according to workplace sanitation and hygiene procedures 2.7 Maintain workplace records in required format
3. Shut down the deboning/filleting 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 directions for the safe operation of manual deboning and filleting equipment
Writing	Complete records according to workplace guidelines
Numeracy	Monitor supply and flow of carcasses and pieces to the manual deboning and filleting process
Navigate the world of work	- Apply workplace procedures relevant to own role and responsibilities - 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	• Use appropriate vocabulary, including technical language directly relevant to role • Report manual deboning process performance using required communication method
Get the work done	• Identify and address routine problems according to workplace guidelines

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPP302 Debone and fillet poultry product (manually) Release 2	AMPP302 Debone and fillet poultry product (manually) Release 1	Typographical error corrected in Element 2	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 AMPP302 Debone and fillet poultry product (manually)

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>