



Australian Government

AMPPOU206 Operate a poultry evisceration process

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Modification History

Release	Comments
2	This version was released in AMP Australian Meat Processing Training Package Release 9.2. Updated to show Mandatory workplace requirements in <i>italic</i> text.
1	This unit of competency was first released in AMP Australian Meat Processing Training Package Release 9.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down the evisceration process to deliver the poultry carcase ready for washing and chilling.

This unit applies to individuals who work under general supervision to manually eviscerate or operate and monitor evisceration equipment and processes in a poultry production environment.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

Mandatory workplace requirements apply to the assessment of this unit.

Licensing/Regulatory Information

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite unit(s)

Nil

Competency field(s)

N/A

Unit sector(s)

Poultry Processing (POU)

Elements and Performance Criteria

Elements	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare the evisceration equipment and process for operation	1.1 Confirm poultry carcasses are available to meet process requirements 1.2 Identify and confirm cleaning and maintenance requirements and status 1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures 1.4 Adjust equipment to meet safety and production requirements 1.5 Check equipment performance and adjust if required, to meet process requirements 1.6 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the evisceration process	2.1 Start up and operate the evisceration process according to health and safety, food safety and environmental guidelines 2.2 Monitor equipment to identify variation in operating conditions 2.3 Identify and report variations in equipment operation and maintenance requirements 2.4 Remove viscera to specifications 2.5 Identify, rectify or report out-of-specification product or process outcomes 2.6 Maintain the work area according to workplace cleaning and sanitation standards 2.7 Maintain workplace records in required format
3. Shut down the evisceration process	3.1 Identify and implement the appropriate shutdown procedure 3.2 Identify and report maintenance requirements according to workplace procedures

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 and machinery operation requirements
Oral communication	Report issues to supervisor clearly and promptly
Numeracy	Monitor supply and flow of carcasses to and from the evisceration process

Range of conditions

This section specifies different work environments and conditions in which the task may be performed.

This unit must be delivered in one of the following registered meat processing work environments.

Micro meat processing premises	- operating fewer than four days a week with a small throughput for one or more, small or large, species, or - employing fewer than four workers on the processing floor
Larger meat processing premises	- operating more than four days a week with a throughput for one or more, small or large, species, or - employing more than four workers on the processing floor

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPPOU206 Operate a poultry evisceration process	AMPP202 Operate a poultry evisceration process	Unit code updated Unit sector code added Unit application updated	Equivalent

		Foundation Skills revised Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	
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Assessment Requirements for AMPPOU206 Operate a poultry evisceration 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 operated the poultry evisceration process, following workplace requirements, in a micro or larger poultry processing premises.

There must also be evidence that the individual has completed two shifts on the job, fulfilling workplace requirements (these shifts may include normal rotations into and out of the relevant work task).

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a poultry processing premises.

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 the evisceration process, including the internal organs of birds, and removal requirements and consequences of poor removal processes
- basic operating principles of equipment, including purpose of guards
- adjustments required to take account of different bird size and type
- quality characteristics to be achieved by each stage of the evisceration process
- typical equipment faults and related causes
- inspection or test points (control points) in the process and the related procedures and recording requirements

- contamination and food safety risks associated with the evisceration process, and related control measures
- work health and safety hazards in the evisceration process, and controls to manage associated risks
- requirements of different shutdowns
- requirements for reporting production and performance information
- environmental issues and controls, including waste and rework collection and handling procedures related to the process
- workplace cleaning and sanitation procedures for process
- key information included in relevant Australian Standard and Australian Animal Welfare Standards and Guidelines for Poultry.

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 processing premises at workplace production speed*
- resources, equipment and materials:
 - *personal protective equipment*
 - *evisceration equipment*
 - *poultry carcasses for processing*
 - *workplace recording system*
- specifications:
 - *product specifications*
 - *task-related documents*
- personnel:
 - *access to workplace supervisor or mentor.*

Assessment for this unit must include at least three forms of evidence.

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

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Link

Companion volumes, including implementation guides, are found on the national training register - <https://training.gov.au/training/details/AMP>.