



Australian Government

AMPPOU209 Operate a poultry dicing, stripping or mincing 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 a poultry product dicing, stripping or mincing process.

This unit applies to individuals who work under general supervision to operate and monitor dicing, stripping or mincing 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 dicing, stripping or mincing equipment and process for operation	1.1 Confirm the availability of raw product, additives and equipment to meet the 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 Fit and adjust machine components and related attachments according to operating requirements 1.5 Enter required processing or operating parameters to meet process requirements 1.6 Check equipment performance and adjust if required, to meet process requirements 1.7 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the dicing, stripping or mincing process	2.1 Start up and operate the dicing, stripping or mincing process according to health and safety, food safety and environmental guidelines 2.2 Monitor equipment to identify variations in operating conditions 2.3 Identify and report variations in equipment operation and maintenance requirements according to workplace procedures 2.4 Monitor process to confirm that the product meets the required 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 dicing, stripping or mincing 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 control points and adjust product flow rate for equipment

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
AMPPOU209 Operate a poultry dicing, stripping or mincing process	AMPP201 Operate a poultry dicing, stripping or mincing process	Unit code updated Unit sector code added Unit application updated	Equivalent

		Performance Criteria clarified Foundation Skills revised Range of Conditions added Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	
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Assessment Requirements for AMPPOU209 Operate a poultry dicing, stripping or mincing 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 set up, operated, monitored and shut down the dicing, stripping or mincing equipment, 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 dicing, stripping and mincing process, including temperature generated by the process and effect on product
- basic operating principles and parameters of equipment
- typical equipment faults and related causes
- quality characteristics to be achieved by the dicing, stripping and mincing process
- inspection or test points (control points) in the process and the related procedures and recording requirements

- contamination and food safety risks associated with the dicing and stripping and mincing process, and related control measures
- typical health and safety hazards associated with the poultry product dicing, stripping or mincing process, and controls to manage associated risks
- requirements of different shutdowns
- workplace requirements for recording and reporting production and performance information
- environmental issues and controls, including waste and rework collection and handling procedures
- 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*
 - *dicing, stripping or mincing equipment and tubs*
 - *raw product*
 - *workplace recording system*
- 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>.