



Australian Government

AMPPOU210 Operate a poultry marinade injecting 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 marinade injection process.

This unit applies to individuals who work under general supervision to operate and monitor marinade injecting 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 marinade injection equipment and process for operation	1.1 Confirm materials are available to meet production requirements 1.2 Identify and confirm cleaning and maintenance requirements 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 to meet requirements 1.5 Enter processing or operating parameters required for the process 1.6 Check and adjust equipment performance to meet process requirements 1.7 Conduct pre-start checks according to workplace requirements
2. Operate and monitor the marinade injection process	2.1 Prepare and load marinade to meet production requirements 2.2 Start up and operate the process according to workplace procedures 2.3 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements 2.4 Monitor each stage of the process to confirm specifications are met 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 procedures 2.7 Maintain workplace records in required format
3. Shut down the marinade injection 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 standard operating procedures for the marinade injecting process
Oral communication	Report issues to supervisor clearly and promptly
Numeracy	- Monitor marinade level and temperature - Monitor supply and flow of marinade and poultry to and from the marinade injection process

Range of conditions

No conditions apply to this unit of competency at the time of publication.

Unit Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
AMPPOU210 Operate a poultry marinade injecting process	AMPP205 Operate a poultry marinade injecting process	Unit code updated Unit sector code added Unit application updated Foundation Skills revised Assessment Requirements re-worded for clarity Mandatory workplace requirements clarified	Equivalent

Assessment Requirements for AMPPOU210 Operate a poultry marinade injecting 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 demonstrated all steps in marinading poultry product, following workplace requirements.

The assessor must observe the individual operating the marinade injecting process for at least 100 poultry carcasses, or for 15 minutes, whichever comes first.

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 marinade injection process
- basic operating principles and parameters of equipment, including pumps and needle bed, and purpose of guards
- typical equipment faults and related causes
- quality characteristics to be achieved by the marinade injection process
- methods used to monitor the marinade injection process

- inspection or test points (control points) in the marinade injection process, and the related procedures and recording requirements
- contamination and food safety risks associated with the marinade injection process, and related control measures, including equipment checks required and traceability procedures to be followed where a broken or damaged needle is identified
- work health and safety hazards relevant to the process, and appropriate controls
- requirements of different shutdowns
- requirements for recording and reporting production and performance information
- environmental issues and controls relevant to the marinade injection process, including waste/rework collection, recycling and handling procedures related to the process
- workplace cleaning and sanitation procedures relevant to the 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*
 - *marinade injection equipment*
 - *poultry for marinating*
 - *marinade*
 - *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>.