



Australian Government

AMPR309 Bone and fillet poultry

Release: 1

AMPR309 Bone and fillet poultry

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to manually bone and fillet poultry.

This unit is applicable to workers in meat retailing enterprises.

All training must be conducted in accordance with Australian meat industry standards and regulations.

All work should be carried out to comply with workplace requirements and hygiene standards.

This unit applies to individuals who work under broad direction and take responsibility for their own work.

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

Pre-requisite Unit

AMPX209 Sharpen knives

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare work bench for use	1.1 Clear work bench of other species and products 1.2 Clean work bench in accordance with hygiene and workplace requirements
2. Bone poultry	2.1 Secure poultry for boning 2.2 Bone poultry to maximise yield using hand knives to workplace and hygiene requirements

Element	Performance criteria
3. Separate poultry into bone-in products	3.1 Secure poultry for cutting 3.2 Separate poultry into a range of bone-in products to workplace and hygiene requirements
4. Identify and separate contaminated product	4.1 Check product for contamination and non-compliance to workplace and hygiene requirements 4.2 Separate contaminated or non-compliant and take corrective action

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMR310C Bone and fillet poultry	E
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Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPR309 Bone and fillet poultry

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must:

- cut product according to workplace, workplace health and safety and hygiene requirements
- demonstrate correct cutting, slicing and trimming techniques
- demonstrate cutting lines to produce cuts to workplace requirements
- demonstrate safe and effective knife skills
- bone poultry safely, effectively, and with consideration for maximising yield
- demonstrate the ability to work with team members
- explain hygiene requirements specific to poultry (including salmonella risk)
- operate and clean equipment according to workplace requirements
- remove defects from products according to workplace, hygiene and regulatory requirements
- use communication skills appropriate to the task

Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- hygiene requirements specific to poultry (salmonella risk)
- boning procedure
- workplace health and safety implications of the slippery and moist nature of poultry

Assessment Conditions

Competency must be demonstrated over time and under typical operating conditions for the enterprise.

Assessment must occur in the workplace under normal operating conditions or in simulated environment.

The following three forms of assessment must be used:

- quiz of underpinning knowledge
- demonstration in the workplace or simulated environment
- workplace referee or third-party report of performance over time

Assessors must satisfy current standards for RTOs.

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