



Australian Government

AMPR317 Assess and sell poultry products

Release: 1

AMPR317 Assess and sell poultry products

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to assess and sell poultry products.

The unit is applicable to workers in meat retail operations.

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

Nil.

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. Identify poultry cuts	1.1 Identify poultry by cut name and species according to specifications and workplace requirements
2. Sort and select poultry product	2.1 Sort poultry product according to customer and workplace specifications 2.2 Select poultry by cut name and species according to workplace requirements

Element	Performance criteria
	2.3 Identify contaminated product and take corrective action 2.4 Follow hygiene and sanitation requirements in regard to selecting product
3. Assess poultry product	3.1 Assess product for shelf life expectancy 3.2 Assess product according to workplace requirements, customer specifications and industry 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 product and take corrective action
5. Sell poultry product	5.1 Provide information, including cooking, storage and serving suggestions, to customers on poultry products 5.2 Promote product to customers
6. Store poultry product	6.1 Store poultry according to hygiene and sanitation, regulatory and workplace requirements 6.2 Store poultry under correct conditions and temperatures to maintain quality, extend shelf life, and maximise appearance and eating quality

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMR318B Assess and sell poultry product	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 AMPR317 Assess and sell poultry products

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Performance Evidence

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

The candidate must:

- identify poultry cuts according to label on cartons as appropriate
- select cuts correctly by species and cut according to workplace requirements
- select poultry to customer and workplace requirements
- identify cuts correctly by species and cut, according to workplace specifications
- remove defects from products according to workplace, hygiene and regulatory requirements
- record and communicate outcomes of poultry product assessment according to workplace requirements
- apply relevant communication and mathematical skills
- apply relevant regulatory requirements in relation to selling poultry

Knowledge Evidence

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

- normal causes of contamination of poultry
- hygiene requirements specific to poultry (including salmonella risk)
- methods of assessing poultry according to specifications
- legislation regarding growth promotants in poultry
- workplace health and safety implications of the slippery and moist nature of poultry
- difference between growth promotants and antibiotics
- difference between organic, free range and conventional poultry products
- workplace, workplace health and safety, hygiene and sanitation requirements in relation to assessing poultry
- relevant regulatory requirements in relation to selling 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 workplace conditions or in a 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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