



Australian Government

AMPSS00071 Poultry Processing Boning and Filleting Skill Set

Release 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 5.0.

Description

This skill set addresses the need for a poultry processing establishment to have trained staff to bone and fillet poultry to customer specifications in a poultry processing premises.

Pathways Information

These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing Training Package.

Licensing/Regulatory Information

No licensing or regulatory requirements apply to this skill set at the time of publication.

Skill Set Requirements

- AMPCOR201 Maintain personal equipment
- AMPCOR202 Apply hygiene and sanitation practices
- AMPCOR203 Comply with Quality Assurance and HACCP requirements
- AMPCOR204 Follow safe work policies and procedures
- AMPCOR205 Communicate in the workplace
- AMPP302 Debone and fillet poultry product (manually)
- AMPX317 Monitor product flow in an automated process

Target Group

This skill set is for personnel who work in the boning area of a poultry processing premises. They will have responsibility for boning and filleting poultry to customer specifications.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for boning and filleting poultry to customer specifications.