



Australian Government

AMPSS00074 Poultry Processing Supervisor 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 premises to have trained staff to supervise a processing sequence.

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

- AMPA3071 Implement food safety program
- AMPCOR401 Manage own work performance
- AMPCOR403 Participate in workplace health and safety risk control process
- AMPX317 Monitor product flow in an automated process
- AMPX412 Build productive and effective workplace relationships
- AMPX414 Assess and evaluate meat industry requirements and processes
- AMPX423 Supervise new recruits

Target Group

This skill set is for supervisors who work in poultry processing premises. They will have responsibility for addressing hygiene and sanitation requirements, as well as monitoring and ensuring the smooth flow of the processing sequence.

Suggested words for Statement of Attainment

These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for addressing hygiene and sanitation requirements, as well as monitoring and ensuring the smooth flow of the processing sequence.