



Australian Government

Department of Education, Employment and Workplace Relations

FDFPO2003A Grade carcass

Revision Number: 1

FDFPO2003A Grade carcass

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge required to identify and grade carcass quality for further processing or packing.
------------------------	---

Application of the Unit

Application of the unit	This unit has application in a poultry production environment. It typically targets the production worker responsible for grading carcasses.
--------------------------------	--

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
---	--

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare the grading process for operation	1.1. Washed and chilled carcasses are confirmed and available to meet operating requirements
2. Inspect and grade carcasses	2.1. Carcasses are inspected and graded to workplace quality specifications 2.2. Out-of-specification product is identified, rectified and/or reported 2.3. The work area is maintained according to housekeeping standards 2.4. Work is conducted according to workplace environmental guidelines 2.5. Workplace records are maintained according to workplace recording requirements

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- access workplace information to identify grading process requirements
- select, fit and use personal protective clothing and/or equipment
- confirm supply of necessary materials and services
- inspect and grade birds, including checking:
 - neck trim
 - bruised/damaged birds
 - torn skin/muscle
 - presence of feathers
 - size
 - broken bones
 - discolouration
 - bile/faecal stains
 - moisture retention levels
- monitor supply and flow of carcasses to and from the grading process
- take corrective action in response to out-of-specification results
- locate emergency stop functions on equipment as required
- follow isolation and lock out/tag out procedures as required to take grading process off-line in preparation for cleaning and/or maintenance, within level of responsibility
- complete workplace records as required
- maintain work area to meet housekeeping standards
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- purpose of the grading and weighing process, including grading criteria and specifications at each level and the uses of product at each grade
- common types of damage or out-of-specification conditions and likely causes, including damage likely to be caused by poor handling of the carcass
- the flow of the grading process and the effect of outputs on downstream processes
- methods used to grade carcasses, including visual inspection and other methods

REQUIRED SKILLS AND KNOWLEDGE

- further tests to support the grading process
- contamination/food safety risks associated with the grading process and related control measures
- occupational health and safety (OHS) hazards and controls
- isolation, lock out and tag out procedures and responsibilities
- procedures and responsibility for reporting production and performance information
- environmental issues and controls relevant to the grading process, including waste collection and handling procedures related to the process

Evidence Guide

EVIDENCE GUIDE	
The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: • conduct visual examination of carcasses to assess quality • decide grade of carcass • identify out of specification carcasses • complete workplace records as required • apply safe work practices and identify OHS hazards and controls • safely shut down equipment • apply food safety procedures to work practices.
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: • personal protective clothing and equipment • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • production schedule/batch instructions • specifications, control points and processing parameters • weighing and grading process and related equipment and services • carcasses to be graded • sampling schedules and test procedures and equipment as required • documentation and recording requirements and procedures • cleaning procedures, materials and equipment as required.
Method of assessment	This unit should be assessed together with other units of competency relevant to the work role.

EVIDENCE GUIDE**Guidance information for
assessment**

To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Legislative requirements	Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes: - the Food Standards Code, including labelling, weights and measures legislation - legislation covering food safety, environmental management, OHS, anti-discrimination and equal opportunity
Workplace information	Workplace information may include: - standard operating procedures (SOPs) - specifications - production schedules and instructions - manufacturers' advice - standard forms and reports
Grading related	Grading related equipment typically includes: conveyor systems
Grading	Grading could apply in any section where product is handled

Unit Sector(s)

Unit sector	Poultry
--------------------	---------

Competency field

Competency field	
------------------	--

Co-requisite units

Co-requisite units		