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| AMPSS00076 | Poultry Processing Initial Chilling Skill Set |

Modification History

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

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| Description  This skill set addresses the need for a poultry processing premises to have trained staff to operate a poultry chilling process. |
| 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 * AMPP206 Operate a poultry washing and chilling process * AMPX317 Monitor product flow in an automated process |
| Target Group  This skill set is for personnel who work in a poultry processing premises. They will have responsibility for preparing for and operating the chilling process in a poultry production environment. |
| Suggested words for Statement of Attainment  These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for operating a chilling process in a poultry processing premises. |