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| AMPSS00069 | Poultry Stunning, Bleeding, Scalding and De-feathering 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 establishment to have trained staff to operate the stunning, bleeding, scalding and defeathering processes at 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 * AMPP210 Prepare birds for stunning * AMPP208 Operate a poultry stunning, killing and defeathering process |
| Target Group  This skill set is for personnel who work in the slaughter area of a poultry processing premises. They will have responsibility for operating the stunning, bleeding, scalding and defeathering processes. |
| Suggested words for Statement of Attainment  These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for the stunning, bleeding, scalding and defeathering processes at a poultry processing premises. |