

AMPSS00068	Poultry Pre-processing Skill Set
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Modification History

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

<p>Description</p> <p>This skill set addresses the need for a poultry processing establishment to have trained staff to receive and handle live birds when they arrive at the poultry processing premises.</p>
<p>Pathways Information</p> <p>These units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing Training Package.</p>
<p>Licensing/Regulatory Information</p> <p>No occupational licensing or regulatory requirements apply to this skill set at the time of publication.</p>
<p>Skill Set Requirements</p> <ul style="list-style-type: none"> • AMPCOR202 Apply hygiene and sanitation practices • AMPCOR204 Follow safe work policies and procedures • AMPCOR205 Communicate in the workplace • AMPA3002 Handle animals humanely while conducting ante-mortem inspection • AMPP209 Operate the bird receipt and process
<p>Target Group</p> <p>This skill set is for personnel who work in the lairage area of a poultry processing premises. They will have responsibility for checking the condition of birds on arrival and then preparing them for stunning.</p>
<p>Suggested words for Statement of Attainment</p> <p>These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for receiving, handling and preparation of birds for slaughter in a poultry processing premises.</p>