|  |  |
| --- | --- |
| AMPSS00071 | Bone and Fillet Poultry Skill Set |

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 establishment to have trained staff to bone and fillet poultry to customer specifications in 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 occupational 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 * AMPCOR205 Communicate in the workplace * AMPP301 Operate a poultry carcase delivery system * AMPP302 Debone and fillet poultry product (manually) * [New Unit] Monitor product flow in an automated process |
| Target Group  This skill set is for personnel who work in the boning area of a poultry processing premises. They will have responsibility for boning and filleting poultry to customer specifications. |
| Suggested words for Statement of Attainment  These competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for boning and filleting poultry to customer specifications. |