Modification history

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

| AMPP209 | Operate the bird receival process |
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| Application | This unit of competency describes the skills and knowledge required to receive live poultry at a poultry processing premises.  This unit applies to individuals who apply basic operating principles to the bird receival equipment and processes in a poultry processing environment.  All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, work health and safety, and environmental codes, regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Poultry processing |

| Elements | Performance Criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare the receiving equipment and process for operation | 1.1 Confirm live birds are available for production requirements  1.2 Identify and confirm cleaning and maintenance requirements  1.3 Identify and fit personal protective clothing and equipment as required by workplace safety procedures  1.4 Fit and adjust machine components and related attachments according to production requirements  1.5 Conduct pre-start checks according to workplace requirements |
| 2. Receive birds | 2.1 Inspect and confirm birds against load documentation  2.2 Operate conveyors and related equipment to meet unloading requirements  2.3 Monitor equipment to identify variation in operating conditions and adjust or report variations according to production requirements  2.4 Monitor each stage of the process to confirm specifications are met  2.5 Identify, rectify or report out-of-specification product or process outcomes  2.6 Inspect bird condition and remove unacceptable birds according to workplace procedures  2.7 Complete workplace records in required format |
| 3. Complete the receival process | 3.1 Identify and implement procedures for shutting down the receival conveyors and related equipment  3.2 Identify and report maintenance requirements according to workplace procedures |

| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
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| Skill | Description |
| Reading | * Interpret standard operating procedures for the bird receival process |
| Writing | * Complete records according to workplace guidelines |
| Numeracy | * Sequence receival activities to minimise time between receival and processing * Check humidity gauges and ambient temperatures to maintain the receival environment |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPP209 Operate the bird receival process | AMPP207 Operate the bird receival and hanging process | Unit replaces previous version. | Not equivalent |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  [Insert hyperlink for the training package]. See *Guidelines for developing training package products* for directions on how to find the right hyperlink |

| TITLE | Assessment requirements for AMPP209 Operate the bird receival process |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has demonstrated the following steps of the bird receival and hanging process at least once:   * confirmed availability of materials including live poultry * selected, fitted and used appropriate personal protective equipment * conducted pre-start checks on machinery used for receiving birds * started, operated, monitored and adjusted bird receival equipment to achieve required quality outcomes * taken corrective action in response to typical faults and inconsistencies * completed workplace records in required format * applied safe work practices and identified work health and safety hazards and controls * safely shut down bird receival equipment * applied food safety procedures to work practices. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * basic principles of bird handling, including humane treatment of birds; conditions that stress birds; and environmental design features to minimise stress, such as airflow, humidity and temperature controls * acceptable time from bird receival to bird processing and consequences of delays in processing on product quality * the flow of the receival process on further processing or packing stages to produce a final product * basic operating requirements of equipment used in the bird receival process and corrective action required where operation is outside specified operating parameters * typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems * methods used to monitor the receival process, including monitoring that the receival process is paced to deliver birds to processing and/or packing areas without delay, bird condition is acceptable, the receival environment is appropriate and birds are shackled correctly * consequences of poor receival practices on product quality * work health and safety hazards and controls associated with the bird receival process * environmental issues and controls relevant to the receival process, including procedures for disposing of dead or unfit birds * requirements of different shutdowns as appropriate to the receival process and workplace production requirements, including emergency and routine shutdowns, and procedures to follow in the event of a power outage * requirements for recording and reporting production and performance information * typical workplace receival documentation and related load identification procedures. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * a poultry production workplace or an environment that accurately represents workplace conditions * resources, equipment and materials: * personal protective clothing and equipment * receival, and hanging process and related equipment and services * birds to use in the process * workplace information recording system * specifications: * work procedures, including advice on safe work practices, food safety, quality and environmental requirements * information on equipment capacity, control points and operating parameters * production schedule/batch instructions * recording requirements and procedures.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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