|  |  |
| --- | --- |
| AMPSS00072 | Poultry Further Processing Skill Set |

Modification History

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

|  |
| --- |
| DescriptionThis skill set addresses the need for a poultry processing establishment to have trained staff to hygienically prepare and package product to customer specifications.  |
| Pathways InformationThese units of competency provide credit towards a range of qualifications from the AMP Australian Meat Processing Training Package.   |
| Licensing/Regulatory InformationNo 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
* AMPP201 Operate a poultry dicing, stripping or mincing process.
 |
| Target GroupThis skill set is for personnel who work in the further processing area of a poultry processing premises. They will have responsibility for hygienically prepare and package product to customer specifications.   |
| Suggested words for Statement of AttainmentThese competencies from the AMP Australian Meat Processing Training Package meet the industry requirements for hygienically preparing and packaging product to customer specifications.  |