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| AMPSS00075 | Poultry Pre-processing Skill Set (Gas Stunning) |

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 premises to have trained staff to receive and handle live birds at the 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   * 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 live bird receival process |
| Target Group  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 gas stunning. |
| Suggested words for Statement of Attainment  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. |