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| AMPSS00071 | Poultry Processing Boning and Filleting Skill Set |

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 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 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 * AMPP302 Debone and fillet poultry product (manually) * AMPX317 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. |