

<b>Title</b>	<b>Demonstrate knowledge of food contamination hazards and control methods used in poultry operations</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<p>This unit standard is for people working in a poultry production context.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the hazards that may cause food borne illness or food spoilage in poultry operations; and methods used in poultry operations to prevent contamination and kill or control micro-organisms that may cause food borne illness or spoilage.</p>
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<b>Classification</b>	Poultry Production > Poultry Husbandry
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<b>Available grade</b>	Achieved
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### Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
  - Animal Welfare Act 1999;
  - Health and Safety at Work Act 2015;
  - Animal Welfare (Care and Procedures) Regulations 2018;
  - Code of Welfare: Layer Hens 2018;
  - Code of Welfare: Meat Chickens 2018;
  - and any subsequent amendments.
- Definition  
*Workplace procedures* refer to the documented procedures for workplace practices and safety and must meet the requirements equipment manufacturer's guidelines, current legislation, and codes of welfare.
- All evidence presented in this unit standard must be in accordance with workplace procedures.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the hazards that may cause food borne illness or food spoilage in poultry operations.

**Performance criteria**

- 1.1 Describe hazards in terms of the food borne illness or spoilage that may be caused.
- Range hazards – biological, chemical, physical.
- 1.2 Identify and describe sources of contamination in terms of the hazard that each may present.
- Range sources – people, vehicles, equipment, buildings, poultry feed, water, dust, litter, pests.
- 1.3 Describe the characteristics of microorganisms in relation to their requirements for growth.
- Range may include but is not limited to – moisture, air, temperature, food supply, time, pH levels; evidence of at least three is required.
- 1.4 Describe food borne illnesses in terms of their transmission, and consequences of the illness.
- Range biological, chemical.
- 1.5 Describe the causes and signs of food spoilage in terms of the way in which poultry products are affected.
- Range causes – time, temperature, conditions, packaging; evidence of at least three is required; signs – appearance, smell, texture, taste; evidence of at least three is required.

**Outcome 2**

Demonstrate knowledge of methods used in poultry operations to prevent contamination and kill or control micro-organisms that may cause food borne illness or spoilage.

**Performance criteria**

- 2.1 Describe methods used to prevent contamination of poultry and poultry products in poultry operations.
- Range evidence of at least two methods is required.
- 2.2 Describe practical measures that can be taken in poultry operations to kill or control micro organisms.
- Range product decontamination, cooling, storage.

<b>Planned review date</b>	31 December 2024
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	15 December 2000	31 December 2020
Revision	2	14 February 2005	31 December 2020
Review	3	22 August 2008	31 December 2020
Review	4	28 February 2019	N/A
Rollover and Revision	5	15 December 2022	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0052
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact the Muka Tangata – People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.