

Title	Perform general support duties in a poultry processing production team		
Level	2	Credits	4

Purpose	People credited with this unit standard are able to: describe the requirements of a poultry production process; and describe and carry out allocated support duties of a poultry processing production team.
----------------	--

Classification	Food and Related Products Processing > Food Production - Poultry Products
-----------------------	---

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
 - Health and Safety at Work Act 2015.
 - Animal Products Act 1999.
 - Resource Management Act 1991.
 - Food Act 2014.
 - Food Regulations 2015.
 - Australia New Zealand Food Standards Code*, available at <http://www.foodstandards.govt.nz/>.
- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - A *poultry processing production team* is a group of people who work together and are responsible for the production of a range of poultry products, from the receipt of the input product, through processing, to the packaging of the final product.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
 - Support duties* refer to tasks such as cleaning; sanitising; housekeeping; transporting and storing materials, product, or equipment; assisting with production or processing tasks.
- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Describe the requirements of a poultry production process.

Performance criteria

- 1.1 The product and materials requirements of a poultry production process are described.
- 1.2 The operating procedures carried out by the poultry production team are described.
- 1.3 The destination of the teams' product within the poultry processing plant is described.
- 1.4 The product labelling requirements of a poultry production process are described.

Outcome 2

Describe and carry out allocated support duties of a poultry processing production team.

Performance criteria

- 2.1 The support duties allocated to the candidate are described.
- 2.2 Allocated support duties are carried out.
Range includes but is not limited to – equipment use.
- 2.3 Allocated support duties are completed within allocated time.
- 2.4 Clarification is sought from a designated person when instructions are not understood.
- 2.5 Variations in product, equipment faults, and workplace hazards are reported.

Planned review date	31 December 2025
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 January 2002	31 December 2013
Review	2	25 July 2006	31 December 2013
Revision	3	17 June 2011	31 December 2022
Review	4	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.