­­­

Companion Volume

Implementation Guide Part 2



AMP Australian Meat Processing

Training Package

Release 9.0

Month/Year

Contents

[Disclaimer 4](#_Toc166589043)

[Implementation Guide modification history 5](#_Toc166589044)

[Introduction 7](#_Toc166589045)

[Note about Part 1 7](#_Toc166589046)

[Appendix 1: Training Package Components 8](#_Toc166589047)

[Qualifications 8](#_Toc166589048)

[Skill sets 9](#_Toc166589049)

[Units of competency 14](#_Toc166589050)

[Units of competency with pre-requisites 40](#_Toc166589051)

[Units of competency with Mandatory Workplace Requirements 49](#_Toc166589052)

[Imported units of competency 51](#_Toc166589053)

[Appendix 2: Mapping information 75](#_Toc166589054)

[Qualification mapping for AMP Australian Meat Processing 75](#_Toc166589055)

[Qualifications Release 8.0 to Release 9.0 75](#_Toc166589056)

[Qualifications Release 7.1 to Release 8.0 77](#_Toc166589057)

[Qualifications Release 7.0 to Release 7.1 80](#_Toc166589058)

[Qualifications Release 6.0 to Release 7.0 81](#_Toc166589059)

[Qualifications Release 5.1 to Release 6.0 82](#_Toc166589060)

[Qualifications Release 5.0 to Release 5.1 83](#_Toc166589061)

[Qualifications Release 4.0 to Release 5.0 85](#_Toc166589062)

[Qualifications Release 3.0 to Release 4.0 88](#_Toc166589063)

[Qualifications Release 2.2 to Release 3.0 91](#_Toc166589064)

[Qualifications Release 2.1 to Release 2.2 93](#_Toc166589065)

[Qualifications Release 2.0 to Release 2.1 93](#_Toc166589066)

[Qualifications Release 1.0 to Release 2.0 94](#_Toc166589067)

[Qualifications MTM11 Release 4.0 to AMP Release 1.0 95](#_Toc166589068)

[Skill sets mapping for AMP Australian Meat Processing Training Package 97](#_Toc166589069)

[Skill sets Release 8.0 to Release 9.0 97](#_Toc166589070)

[Skill sets Release 7.0 to Release 8.0 98](#_Toc166589071)

[Skill sets Release 6.0 to Release 7.0 99](#_Toc166589072)

[Skill sets Release 5.0 to Release 5.1 100](#_Toc166589073)

[Skill sets Release 4.0 to Release 5.0 101](#_Toc166589074)

[Skill sets Release 3.0 to Release 4.0 103](#_Toc166589075)

[Skill sets Release 2.0 to Release 3.0 104](#_Toc166589076)

[Skill sets Release MTM11 4.0 to AMP Release 2.0 105](#_Toc166589077)

[Unit of competency mapping for AMP Australian Meat Processing Training Package 111](#_Toc166589078)

[Units of competency Release 8.0 to Release 9.0 111](#_Toc166589079)

[Units of competency Release 7.0 to Release 8.0 141](#_Toc166589080)

[Units of competency Release 6.0 to Release 7.0 171](#_Toc166589081)

[Units of competency Release 5.1 to Release 6.0 176](#_Toc166589082)

[Units of competency Release 5.0 to Release 5.1 179](#_Toc166589083)

[Units of competency Release 4.0 to Release 5.0 182](#_Toc166589084)

[Units of competency Release 3.0 to Release 4.0 186](#_Toc166589085)

[Units of competency Release 2.2 to Release 3.0 189](#_Toc166589086)

[Units of competency Release 2.1 to Release 2.2 192](#_Toc166589087)

[Units of competency Release 2.0 to Release 2.1 193](#_Toc166589088)

[Units of competency MTM11 Release 4.0 to AMP Release 2.0 194](#_Toc166589089)

[Units of competency Release 1.0 to Release 2.0 219](#_Toc166589090)

[Units of competency MTM11 Release 4.0 to AMP Release 1.0 222](#_Toc166589091)

Disclaimer

This work has been produced with the assistance of funding provided by the Commonwealth Government through the Department of Employment and Workplace Relations (DEWR).

The views expressed in this work do not necessarily represent the views of the DEWR. In addition, the DEWR does not give warranty or accept any legal liability in relation to the content of this work.

For further information about this Companion Volume or any other work being undertaken by Skills Insight, please visit:

[www.skillsinsight.com.au](http://www.skillsinsight.com.au)

**Skills Insight Ltd**

ABN: 58 006 212 693

Suite 1.02, Level 1, 1010 La Trobe Street

Docklands 3008

PO Box 466

NORTH MELBOURNE VIC 3051

p. (03) 9321 3526

e. inquiry@skillsinsight.com.au

w. [www.skillsinsight.com.au](http://www.skillsinsight.com.au)

Implementation Guide modification history

|  |  |  |  |
| --- | --- | --- | --- |
| Implementation Guide Release Number | Implementation Guide Release date | Author | Comments |
| 9.0 | TBA 2025 | Skills Insight | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V9.0 |
| 8.0 | January 2023 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V8.0Major update to 8 qualifications (5 merged into 2) and 114 units of competency (7 new, 3 deleted, 107 reviewed with 15 merged to become 2). Minor updates to 2 qualifications, 2 units of competency, 1 Skill Set and addition of 2 new Skill Sets.  |
| 7.1 | February 2022 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V7.1Minor update to two qualifications to replace superseded first aid units, as approved by the AISC in consultation with ASQA |
| 7.0 | June 2021 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V7.0Major update to one qualification and minor updates to five qualifications. Twelve units of competency updated, and one unit of competency deleted. Addition of three new skill sets and minor update to six skill sets.  |
| 6.0 | April 2021 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V6.0.Addition of two new units of competency and updates to two qualifications and four units of competency. Minor updates to fifteen other units of competency. |
| 5.1 | February 2021 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V5.1.Updated to remove components deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC. |
| 5.0 | December 2020 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V5.0.Addition of twelve new skill sets, seven new units of competency. Minor updates to other components. |
| 4.0 | August 2019 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V4.0.Addition of three new skill sets and thirteen new units of competency.  |
| 3.0 | December 2017 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V3.0.Addition of Animal Welfare Officer Assistant Skill Set, four new units added and ten poultry units from FDF10 Training Package migrated to AMP. Minor updates to other components. |
| 1.0 | December 2015 | Skills Impact | Implementation Guide created to accompany release of AMP Australian Meat Industry Processing Training Package V1.0. |
| 7.1 | February 2022 | Skills Impact | Implementation Guide updated to accompany release of AMP Australian Meat Industry Training Package V7.1Minor update to two qualifications to replace superseded first aid units, as approved by the AISC in consultation with ASQA |

Introduction

About this Guide

This Companion Volume Implementation Guide (Implementation Guide) is designed to assist assessors, trainers, Registered Training Organisations (RTOs) and enterprises to use the Training Package.

Structure of this Guide

This Implementation Guide for the AMP Australian Meat Processing Training Package consists of two parts. Each part can be downloaded from VETNet at: <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

This document is Part 2 and it includes:

* lists of the qualifications, skill sets and units of competency in the Australian Meat Processing Training Package R9.0
* units of competency from the Australian Meat Processing Training Package R9.0 which have prerequisite units
* units of competency from the Australian Meat Processing Training Package R9.0 which have mandatory workplace requirements
* units of competency imported from other training packages
* mapping information for training package components (qualifications, skill sets and units of competency) that provides a summary of key changes.

The information provided is a general summary only. Skills Impact recommends using the Compare Content Tool available on the training.gov.au (TGA) website for more information about specific changes. Visit <https://www.youtube.com/watch?v=EjhNe3Bu0H4> to watch a video on how to use this tool.

Note about Part 1

Please refer to the *AMP Australian Meat Processing* *Training Package Implementation Guide Release 9 Part 1: Overview and Implementation* file for information about:

* coding conventions used for qualifications and units of competency in the training package
* how mapping to previous versions of a training package can be useful for delivery and assessment
* key work, training and regulatory/licensing requirements in the industry
* training pathways
* occupational outcomes of qualifications
* entry requirements for qualifications
* mandatory workplace requirements
* access and equity considerations
* resources and equipment requirements.

Appendix 1: Training Package Components

Qualifications

| *AMP Australian Meat Processing Training Package Release 9.0**Qualifications* |
| --- |
| Code  | Title |
| AMP2XX01 | Certificate II in Meat Processing  |
| AMP30116 | Certificate III in Meat Processing (Boning Room) |
| AMP30216 | Certificate III in Meat Processing (Food Services) |
| AMP30322 | Certificate III in Meat Safety Inspection |
| AMP30421 | Certificate III in Meat Processing (Rendering) |
| AMP30516 | Certificate III in Meat Processing (Slaughtering) |
| AMP30622 | Certificate III in Meat Processing |
| AMP30815 | Certificate III in Meat Processing (Retail Butcher) |
| AMP30916 | Certificate III in Meat Processing (Smallgoods - General) |
| AMP31016 | Certificate III in Meat Processing (Smallgoods – Manufacture) |
| AMP31116 | Certificate III in Meat Processing (Livestock Handling) |
| AMP31216 | Certificate III in Meat Processing (Packing Operations) |
| AMP40222 | Certificate IV in Meat Processing |
| AMP40522 | Certificate IV in Meat Safety Inspection |
| AMP50221 | Diploma of Meat Processing |
| AMP60122 | Advanced Diploma of Meat Processing |
| AMP80115 | Graduate Certificate in Agribusiness |
| AMP80215 | Graduate Diploma of Agribusiness |

Skill sets

| *AMP Australian Meat Processing Training Package Release 9.0**Skill Sets* |
| --- |
| Code  | Title |
| AMPSS00001 | Animal Welfare Officer Skill Set |
| AMPSSXXX01 | Bandsaw Operator (Meat Retail) Skill Set |
| AMPSS00003 | Bandsaw Operator (Small Stock) Skill Set |
| AMPSS00004 | Basic Bandsaw Operator Skill Set |
| AMPSS00005 | Basic Meat Industry Skill Set |
| AMPSS00006 | Carcase Trimming (Contamination Trim) Skill Set |
| AMPSS00007 | Carcase Trimming (Retain Rail) Skill Set  |
| AMPSS00008 | Carcase Trimming (Specifications Trim - Knife) |
| AMPSS00009 | Carcase Trimming (Specifications Trim - Whizzard Knife) Skill Set |
| AMPSS00010 | Carcase Trimming (SRM Removal) Skill Set |
| AMPSS00011 | Cheek Meat Recovery Skill Set  |
| AMPSS00013 | Despatch Carcase from the Slaughter Floor Skill Set |
| AMPSS00014 | Effective Stunning (Captive Bolt) Skill Set |
| AMPSS00015 | Effective Stunning (Electrical Stunning) Skill Set |
| AMPSS00016 | Effective Stunning (Gas Stunning) Skill Set |
| AMPSS00017 | Fellmongering Skill Set |
| AMPSSXXX02 | Game Harvester Skill Set |
| AMPSS00019 | Game Industry Depot Management Skill Set |
| AMPSS00020 | Game Pre-dressing Inspection Skill Set |
| AMPSS00021 | Green Offal Processing (Clean Tripe Room) Skill Set |
| AMPSSXXX03 | Green Offal Processing (Maws Processing) Skill Set |
| AMPSS00023 | Green Offal Processing (Paunch Opening and Trim - Beef) Skill Set |
| AMPSS00024 | Green Offal Processing (Paunch Opening and Trim - Sheep & Goats) Skill Set  |
| AMPSS00025 | Green Offal Processing (Runner Room) Skill Set  |
| AMPSS00026 | Head Chain Operator Skill Set |
| AMPSS00027 | Humane Slaughter of Animals Skill Set |
| AMPSSXXX04 | Knife Sharpening Skill Set |
| AMPSS00029 | Lairage Supervisor Skill Set |
| AMPSS00030 | Loadout Carcase Product Skill Set |
| AMPSS00031 | Loadout Carton Product Skill Set |
| AMPSS00032 | Meat Hygiene Assessment (Carcase) Skill Set |
| AMPSS00033 | Meat Hygiene Assessment (Carton Meat) Skill Set |
| AMPSS00034 | Meat Hygiene Assessment (Offal Room) Skill Set |
| AMPSS00035 | Meat Hygiene Assessment (Process Monitoring) Skill Set |
| AMPSS00036 | Meat Hygiene Assessment Officer Skill Set |
| AMPSS00037 | Meat Industry Microbiological Testing Skill Set |
| AMPSS00038 | Meat Packer (Boning Room) Skill Set |
| AMPSS00039 | Meat Packer (Offal Room) Skill Set |
| AMPSSXXX05 | Meat Processing Cleaner (Amenities) Skill Set |
| AMPSS00041 | Meat Processing Cleaner (Boning Room) Skill Set |
| AMPSS00042 | Meat Processing Cleaner (Chiller) Skill Set |
| AMPSS00043 | Meat Processing Cleaner (Slaughter Floor) Skill Set |
| AMPSSXXX06 | Meat Processing Core Skill Set |
| AMPSS00045 | Meat Processing Livestock Handler Skill Set |
| AMPSS00046 | Pack Meat Products Skill Set |
| AMPSS00047 | Prepare Head for Inspection Skill Set |
| AMPSSXXX07 | Process Animal Covering Skill Set |
| AMPSS00049 | Produce Cooked Fermented Meat Products Skill Set  |
| AMPSS00050 | Produce Cooked Meat Products Skill Set |
| AMPSS00051 | Produce Dried Meat Products Skill Set |
| AMPSS00052 | Produce Smoked Meat Products Skill Set |
| AMPSS00053 | Produce UCFM Products Skill Set |
| AMPSS00054 | Tongue Meat Recovery Skill Set |
| AMPSS00055 | Transport Livestock Skill Set |
| AMPSS00056 | Meat Processing New Supervisor Skill Set |
| AMPSS00057 | Meat Processing Waste Water Operator Skill Set (level 1) |
| AMPSS00058 | Meat Processing Waste Water Irrigation Skill Set (level 2) |
| AMPSS00059 | Meat Processing Waste Water Non-irrigation Skill Set (level 2) |
| AMPSS00060 | Meat Processing Waste Water Environment Officer Skill Set (level 3) |
| AMPSSXXX08 | Animal Welfare Officer Assistant Skill Set |
| AMPSS00062 | Food Processing Pest Control Skill Set |
| AMPSS00063 | Meat Processing Warehouse Operator Skill Set |
| AMPSS00064 | Meat Processing Warehouse Supervisor Skill Set |
| AMPSS00065 | Meat Processing Halal Slaughter Skill Set |
| AMPSS00066 | Wild Game Harvest Internal Auditor Skill Set |
| AMPSS00067 | Poultry Processing Quality Assurance Skill Set |
| AMPSS00068 | Poultry Pre-processing Skill Set (Electrical Stunning) |
| AMPSS00069 | Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set |
| AMPSS00070 | Poultry Evisceration Skill Set |
| AMPSS00071 | Poultry Processing Boning and Filleting Skill Set |
| AMPSS00072 | Poultry Further Processing Skill Set |
| AMPSS00073 | Poultry Processing Waste Disposal Skill Set |
| AMPSS00075 | Poultry Pre-processing Skill Set (Gas Stunning) |
| AMPSS00076 | Poultry Processing Initial Chilling Skill Set |
| AMPSS00077 | Operate a Rendering Plant that includes Batch Cooking Skill Set |
| AMPSS00078 | Operate a Rendering Plant that includes Continuous Cooking Skill Set |
| AMPSS00079 | Operate a Rendering Plant that includes Low Temperature Cooking Skill Set |
| AMPSS00080 | Prepare Cooked and Processed Meat for Retail Product Range Skill Set |
| AMPSS00081 | Meat Processing Mentor Skill Set |
| AMPSS00082 | Pathway to Certificate IV in Meat Skill Set |

Units of competency

NOTE: The table below will be updated once all feedback has been received during Broad Consultation.

| *AMP Australian Meat Processing Training Package Release 9.0**Units of competency* |
| --- |
| Code  | Title |
| AMPA2000 | Prepare animals for slaughter |
| AMPA2001 | Feed race |
| AMPA2002 | Restrain animal |
| AMPA2003 | Perform emergency kill |
| AMPA2005 | Unload livestock |
| AMPA2007 | Identify animals using electronic systems |
| AMPA2008 | Shackle animal |
| AMPA2009 | Operate electrical stimulator |
| AMPA2010 | Remove head |
| AMPA2011 | Cut hocks |
| AMPA2012 | Mark brisket |
| AMPA2013 | Complete changeover operation |
| AMPA2014 | Trim pig pre evisceration |
| AMPA2015 | Number carcase and head |
| AMPA2016 | Punch pelts |
| AMPA2017 | Remove brisket wool |
| AMPA2018 | Prepare hide or pelt for removal |
| AMPA2019 | Bag tail |
| AMPA2021 | Seal or drain urinary tract |
| AMPA2022 | Singe carcase |
| AMPA2023 | Shave carcase |
| AMPA2024 | Flush carcase |
| AMPA2025 | Operate scalding and de-hairing equipment |
| AMPA2026 | Operate whizzard knife |
| AMPA2027 | Operate rise and fall platform |
| AMPA2028 | Operate vacuum blood collection process |
| AMPA2029 | Operate nose roller |
| AMPA2030 | Operate pneumatic cutter |
| AMPA2031 | Operate circular saw |
| AMPA2032 | Prepare carcase and equipment for hide or pelt puller |
| AMPA2035 | Operate new technology or process |
| AMPA2036 | Operate sterivac equipment |
| AMPA2037 | De-rind meat cuts |
| AMPA2038 | De-nude meat cuts |
| AMPA2040 | Operate frenching machine |
| AMPA2041 | Operate cubing machine |
| AMPA2042 | Cure and corn product in a meat processing plant |
| AMPA2043 | Operate head splitter |
| AMPA2044 | Trim neck |
| AMPA2045 | Trim forequarter to specification |
| AMPA2046 | Trim hindquarter to specification |
| AMPA2047 | Inspect hindquarter and remove contamination |
| AMPA2048 | Inspect forequarter and remove contamination |
| AMPA2049 | Remove spinal cord |
| AMPA2050 | Operate jaw breaker |
| AMPA2060 | Grade carcase |
| AMPA2061 | Weigh carcase |
| AMPA2062 | Operate semi-automatic tagging machine |
| AMPA2063 | Measure fat |
| AMPA2064 | Label and stamp carcase |
| AMPA2065 | Wash carcase |
| AMPA2067 | Remove tenderloin |
| AMPA2068 | Inspect meat for defects |
| AMPA2069 | Assemble and prepare cartons |
| AMPA2070 | Identify cuts and specifications |
| AMPA2071 | Pack meat products |
| AMPA2072 | Operate carton sealing machine |
| AMPA2073 | Operate carton scales |
| AMPA2074 | Operate strapping machine |
| AMPA2075 | Operate carton forming machine |
| AMPA2076 | Operate automatic CL determination machine |
| AMPA2078 | Inspect meat for defects in a packing room |
| AMPA2080 | Assess dentition |
| AMPA2081 | Drop tongue |
| AMPA2082 | Wash head |
| AMPA2083 | Bone head |
| AMPA2084 | Remove cheek meat |
| AMPA2085 | Bar head and remove cheek meat |
| AMPA2086 | Process thick skirts |
| AMPA2087 | Process thin skirts |
| AMPA2088 | Process offal |
| AMPA2089 | Process runners |
| AMPA2100 | Overview offal processing |
| AMPA2101 | Prepare and trim honeycomb |
| AMPA2102 | Recover mountain chain |
| AMPA2103 | Further process tripe |
| AMPA2104 | Trim processed tripe |
| AMPA2105 | Process small stock tripe |
| AMPA2106 | Process bibles |
| AMPA2107 | Process maws |
| AMPA2108 | Loadout meat product |
| AMPA2109 | Store carcase product |
| AMPA2110 | Store carton product |
| AMPA2111 | Locate storage areas and product |
| AMPA2112 | Complete re-pack operation |
| AMPA2113 | Bag carcase |
| AMPA2114 | Overview offal processing on the slaughter floor |
| AMPA2115 | Separate offal |
| AMPA2116 | Trim offal fat |
| AMPA2117 | Separate and tie runners |
| AMPA2118 | Recover thin skirts |
| AMPA2125 | Remove thick skirts |
| AMPA2126 | Remove flares |
| AMPA2127 | Recover offal |
| AMPA2128 | Overview hide or pelt or skin processing |
| AMPA2129 | Trim hide or skin |
| AMPA2130 | Salt hide or skin |
| AMPA2131 | Grade hide or skin |
| AMPA2132 | Despatch hide or skin |
| AMPA2133 | Treat hides chemically |
| AMPA2134 | Chill or ice hides |
| AMPA2135 | Crop pelts |
| AMPA2136 | Overview fellmongering operations |
| AMPA2137 | Chemically treat skins for fellmongering process |
| AMPA2138 | Prepare chemicals for fellmongering process |
| AMPA2139 | Operate wool drier and press |
| AMPA2140 | Perform sweating operation on fellmongered skins |
| AMPA2146 | Perform skin fleshing operation |
| AMPA2147 | Skirt and weigh fellmongered wool |
| AMPA2148 | Operate wool puller |
| AMPA2149 | Dispose of condemned carcase |
| AMPA2150 | Skin condemned carcase |
| AMPA2152 | Process paunch |
| AMPA2153 | Process slink by-products |
| AMPA2154 | Process pet meat |
| AMPA2156 | Process blood |
| AMPA2157 | Overview rendering process |
| AMPA2160 | Operate meat meal mill |
| AMPA2161 | Operate waste recovery systems |
| AMPA2162 | Pack and despatch rendered products |
| AMPA2163 | Break down and bone carcase for pet meat or rendering |
| AMPA2171 | Clean carcase hanging equipment |
| AMPA2172 | Clean amenities and grounds |
| AMPA2173 | Overview cleaning program |
| AMPA2174 | Clean after operations – boning room |
| AMPA2175 | Clean after operations – slaughter floor |
| AMPA2176 | Transport meat and meat products |
| AMPA2177 | Handle working dogs in stock yards |
| AMPA3000 | Stun animal |
| AMPA3001 | Stick and bleed animal |
| AMPA3004 | Monitor the effective operations of electrical stimulation |
| AMPA3005 | Rod weasand |
| AMPA3006 | Seal weasand |
| AMPA3007 | Ring bung |
| AMPA3008 | Seal bung |
| AMPA3009 | Split carcase |
| AMPA3010 | Overview legging operation |
| AMPA3012 | Make first leg opening cuts |
| AMPA3013 | Make second leg opening cuts |
| AMPA3014 | Perform legging on small stock |
| AMPA3015 | Perform animal slaughter in accordance with Halal certification requirements |
| AMPA3020 | Bone neck |
| AMPA3021 | Perform ‘Y’ cut |
| AMPA3022 | Skin head |
| AMPA3023 | Explain opening cuts |
| AMPA3024 | Perform flanking cuts |
| AMPA3025 | Perform brisket cuts |
| AMPA3026 | Perform rumping cuts |
| AMPA3027 | Perform rosette cuts |
| AMPA3028 | Perform midline cuts |
| AMPA3029 | Scald and dehair carcase |
| AMPA3030 | Operate pelt puller |
| AMPA3031 | Operate hide puller |
| AMPA3032 | Remove pelt manually |
| AMPA3033 | Bed dress carcase |
| AMPA3034 | Eviscerate animal carcase |
| AMPA3040 | Operate brisket cutter or saw |
| AMPA3042 | Backdown pig carcase |
| AMPA3044 | Operate air knife |
| AMPA3045 | Drop sock and pull shoulder pelt |
| AMPA3046 | Undertake retain rail operations |
| AMPA3048 | Bone small stock carcase – leg |
| AMPA3049 | Slice and trim leg – small stock |
| AMPA3050 | Bone large stock carcase – forequarter |
| AMPA3051 | Bone large stock carcase – hindquarter |
| AMPA3052 | Slice and trim large stock forequarter |
| AMPA3053 | Slice and trim large stock hindquarter |
| AMPA3054 | Break carcase using a bandsaw |
| AMPA3062 | Operate trunk boning machine |
| AMPA3063 | Bone small stock carcase – shoulder |
| AMPA3064 | Bone small stock carcase – middle |
| AMPA3065 | Slice small stock carcase – shoulder |
| AMPA3066 | Slice small stock carcase – middle |
| AMPA3068 | Prepare and despatch meat products |
| AMPA3071 | Implement food safety program |
| AMPA3086 | Monitor boiler operations |
| AMPA3113 | Prepare a kill sheet |
| AMPA3117 | Oversee product loadout |
| AMPA3133 | Manage NLIS data for pigs in lairage |
| AMPA3134 | Overview of the NLIS Pork |
| AMPA3136 | Monitor welfare of stock during out-of-hours receival |
| AMPA3137 | Operate biogas facilities |
| AMPA3138 | Identify secondary sexual characteristics – beef |
| AMPABA201 | Operate meat size reduction equipment |
| AMPABA202 | Operate blow line |
| AMPABA301 | Prepare head for inspection |
| AMPABA302 | Prepare and present viscera for inspection |
| AMPABA303 | Use standard product descriptions – sheep and goats |
| AMPABA304 | Use standard product descriptions – beef |
| AMPABA305 | Use standard product descriptions - pork |
| AMPAUD401 | Conduct an animal welfare audit of a meat processing premises |
| AMPCOM301 | Communicate effectively at work |
| AMPCOM401 | Build productive and effective workplace relationships |
| 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 |
| AMPCOR206 | Overview the meat industry |
| AMPG303 | Receive and inspect wild game carcases from the field |
| AMPG304 | Receive and inspect wild game carcases at a processing plant |
| AMPG305 | Store wild game carcases |
| AMPG307 | Inspect wild game field depot |
| AMPGAM301 | Apply knowledge of the wild game meat industry |
| AMPGAM302 | Operate a wild game harvester vehicle |
| AMPGAM303 | Use firearms to safely and humanely harvest wild game |
| AMPGAM304 | Eviscerate, inspect and tag wild game carcase in the field |
| AMPLDR401 | Develop and implement work instructions and SOPs |
| AMPLDR402 | Supervise new recruits |
| AMPLDR403 | Plan, conduct and report a workplace incident investigation |
| AMPLDR404 | Manage own work performance and development |
| AMPLDR405 | Oversee export requirements |
| AMPLDR406 | Foster a learning culture in a meat processing workplace |
| AMPLSK201 | Apply animal welfare and handling requirements |
| AMPLSK301 | Handle animals humanely while conducting ante-mortem inspection |
| AMPLSK302 | Assess cattle according to industry standards |
| AMPLSK303 | Assess sheep and lambs according to industry standards |
| AMPLSK401 | Oversee humane handling of animals |
| AMPMGT401 | Manage biogas facilities |
| AMPMGT501 | Design and manage the food safety system |
| AMPMGT502 | Manage new product or process development |
| AMPMGT505 | Manage maintenance systems |
| AMPMGT506 | Manage utilities and energy |
| AMPMGT507 | Manage and improve meat industry plant operations |
| AMPMGT508 | Manage environmental impacts of meat processing operations |
| AMPMGT509 | Manage, maintain and continuously improve workplace health and safety plans and systems |
| AMPMGT511 | Manage feedlot facility |
| AMPMGT512 | Manage supply chain and enterprise animal welfare performance |
| AMPMGT513 | Manage transportation of meat, meat products and meat by-products |
| AMPMGT514 | Develop, manage and maintain quality systems |
| AMPMGT515 | Develop and implement a TACCP and VACCP plan |
| AMPMGT602 | Monitor and manage organisational legal responsibilities |
| AMPMGT603 | Manage meat processing systems to maintain and improve product quality |
| AMPMGT605 | Assess and purchase livestock |
| AMPMGT607 | Establish new markets |
| AMPMGT608 | Benchmark to manage and improve workplace performance |
| AMPMGT609 | Manage effective operation of meat workplace cold chain and refrigeration systems |
| AMPMGT610 | Analyse and develop workplace systems for new opportunities |
| AMPMGT801 | Manage financial performance |
| AMPMGT802 | Provide strategic leadership |
| AMPMGT804 | Develop and enhance collaborative partnerships and relationships |
| AMPMGT806 | Commercialise research and technology product or idea |
| AMPMGT809 | Analyse data for business decision making |
| AMPMGT810 | Communicate and negotiate in a culturally diverse context |
| AMPMGT811 | Develop and manage international business operations |
| AMPMGT812 | Manage change to organisational digital technology systems |
| AMPMGT813 | Undertake research project |
| AMPMSY301 | Apply food animal anatomy and physiology to inspection processes |
| AMPMSY302 | Recognise signs of emergency and notifiable animal diseases |
| AMPMSY303 | Conduct ante-mortem inspection and make disposition |
| AMPMSY401 | Perform ante and post-mortem inspection - Ovine and Caprine |
| AMPMSY402 | Perform ante and post-mortem inspection – Bovine |
| AMPMSY403 | Perform ante and post-mortem inspection – Porcine |
| AMPMSY404 | Perform ante and post-mortem inspection – Poultry |
| AMPMSY405 | Perform ante and post-mortem inspection – Ratites |
| AMPMSY406 | Perform ante and post-mortem inspection – Camels |
| AMPMSY407 | Perform post-mortem inspection – Wild game |
| AMPMSY408 | Perform ante and post-mortem inspection – Rabbits |
| AMPMSY409 | Perform ante and post-mortem inspection – Deer |
| AMPMSY410 | Perform ante and post-mortem inspection – Equine |
| AMPMSY411 | Perform ante and post-mortem inspection– Alpacas or Llamas |
| AMPMSY412 | Perform ante and post-mortem inspection – Calves |
| AMPMSY413 | Recognise diseases and conditions during inspection of food animal |
| AMPMSY414 | Conduct ante and post-mortem inspection in micro meat processing premises |
| AMPMSY415 | Conduct post-mortem inspection in micro meat processing premises – Wild game |
| AMPMSY416 | Raise and validate requests for export permits and Meat Transfer Certificates |
| AMPOPR301 | Follow and implement an established work plan |
| AMPOPR302 | Handle meat product in cold stores |
| AMPOPR303 | Manage animal identification data |
| AMPP201 | Operate a poultry dicing, stripping or mincing process  |
| AMPP202 | Operate a poultry evisceration process  |
| AMPP203 | Grade poultry carcase |
| AMPP204 | Harvest edible poultry offal  |
| AMPP205 | Operate a poultry marinade injecting process |
| AMPP206 | Operate a poultry washing and chilling process  |
| AMPP207 | Operate the bird receival and hanging process  |
| AMPP208 | Operate a poultry stunning, killing and defeathering process  |
| AMPP209 | Operate the live bird receival process |
| AMPP210 | Prepare birds for stunning |
| AMPP301 | Operate a poultry carcase delivery system  |
| AMPP302 | Debone and fillet poultry product (manually)  |
| AMPPKG301 | Monitor production of packaged product to customer specifications |
| AMPPKG302 | Supervise meat packing operation |
| AMPPMG401 | Develop, implement and evaluate a pest control program in a food processing premises |
| AMPPPL301 | Provide coaching |
| AMPPPL302 | Provide mentoring |
| AMPQUA301 | Comply with hygiene and sanitation requirements |
| AMPQUA302 | Maintain food safety and quality programs |
| AMPQUA303 | Collect and prepare standard samples |
| AMPQUA304 | Perform carcase Meat Hygiene Assessment |
| AMPQUA305 | Perform process monitoring for Meat Hygiene Assessment |
| AMPQUA306 | Perform boning room Meat Hygiene Assessment |
| AMPQUA307 | Perform offal Meat Hygiene Assessment |
| AMPQUA308 | Grade beef carcases using MSA standards |
| AMPQUA309 | Perform manual chemical lean testing |
| AMPQUA310 | Inspect transportation container or vehicle |
| AMPQUA311 | Assess effective stunning and bleeding |
| AMPQUA312 | Assess meat product in chillers |
| AMPQUA313 | Perform pre-operations hygiene assessment |
| AMPQUA314 | Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat |
| AMPQUA315 | Maintain production records |
| AMPQUA401 | Support food safety and quality programs |
| AMPQUA402 | Maintain good manufacturing practice in meat processing |
| AMPQUA403 | Utilise refrigeration index |
| AMPQUA404 | Maintain a Meat Hygiene Assessment program |
| AMPQUA405 | Oversee compliance with Australian Standards for meat processing |
| AMPQUA406 | Apply meat science |
| AMPQUA407 | Conduct and validate pH/temperature declines to MSA standards |
| AMPQUA408 | Contribute to meat processing premises design and construction processes |
| AMPQUA409 | Review or develop an Emergency Animal Disease Response Plan |
| AMPQUA410 | Manage the collection, monitoring and interpretation of animal health data |
| AMPQUA411 | Calculate carcase yield in a boning room |
| AMPQUA412 | Specify beef product using AUS-MEAT language |
| AMPQUA413 | Specify sheep product using AUS-MEAT language |
| AMPQUA414 | Coordinate a product recall |
| AMPQUA415 | Undertake chiller assessment to AUS-MEAT requirements |
| AMPQUA416 | Conduct an internal audit of a documented program |
| AMPQUA417 | Establish sampling program |
| AMPQUA418 | Conduct a document review |
| AMPQUA419 | Monitor meat preservation process |
| AMPQUA420 | Monitor the production of processed meats and smallgoods |
| AMPQUA421 | Prepare for and respond to an external audit of the establishment's quality system |
| AMPQUA422 | Specify pork product using AUS-MEAT language |
| AMPQUA423 | Participate in the ongoing development and implementation of a HACCP based QA system |
| AMPQUA424 | Monitor the production of UCFM smallgoods |
| AMPR101 | Identify species and meat cuts |
| AMPR102 | Trim meat for further processing |
| AMPR103 | Store meat product |
| AMPR104 | Prepare minced meat and minced meat products |
| AMPR105 | Provide service to customers |
| AMPR106 | Process sales transactions |
| AMPR107 | Undertake minor routine maintenance |
| AMPR108 | Monitor meat temperature from receival to sale |
| AMPR201 | Break and cut product using a bandsaw |
| AMPR202 | Provide advice on cooking and storage of meat products |
| AMPR203 | Select, weigh and package meat for sale |
| AMPR204 | Package products using manual packing and labelling equipment |
| AMPR205 | Use basic methods of meat cookery |
| AMPR206 | Vacuum pack products in a retail operation |
| AMPR207 | Undertake routine preventative maintenance |
| AMPR208 | Make and sell sausages |
| AMPR209 | Produce and sell value-added products |
| AMPR210 | Receive meat products |
| AMPR211 | Provide advice on meal solutions in a meat retail outlet |
| AMPR212 | Clean meat retail work area |
| AMPR301 | Prepare specialised cuts |
| AMPR302 | Assess carcase or product quality |
| AMPR303 | Calculate yield of carcase or product |
| AMPR304 | Manage stock |
| AMPR305 | Meet customer needs |
| AMPR306 | Provide advice on nutritional role of meat |
| AMPR307 | Merchandise products, services |
| AMPR308 | Prepare, roll, sew and net meat |
| AMPR309 | Bone and fillet poultry |
| AMPR310 | Cost and price meat products |
| AMPR311 | Prepare portion control to specifications |
| AMPR312 | Bone game meat |
| AMPR313 | Order stock in a meat enterprise |
| AMPR314 | Calculate and present statistical data in a meat enterprise |
| AMPR315 | Utilise the Meat Standards Australia system to meet customer requirements |
| AMPR316 | Cure, corn and sell product |
| AMPR317 | Assess and sell poultry products |
| AMPR318 | Break carcase for retail sale |
| AMPR319 | Locate, identify and assess meat cuts |
| AMPR320 | Assess and address customer preferences |
| AMPR322 | Prepare and produce value added products |
| AMPR323 | Break small stock carcases for retail sale |
| AMPR324 | Break large stock carcases for retail sale |
| AMPR325 | Prepare cooked meat product for retail sale |
| AMPREN301 | Operate and monitor a batch rendering process |
| AMPREN302 | Operate and monitor a continuous dry rendering process |
| AMPREN303 | Operate and monitor a low temperature wet rendering process |
| AMPREN304 | Operate a tallow refining process |
| AMPREN305 | Operate a blood coagulation and drying process |
| AMPREN306 | Render edible products |
| AMPS101 | Handle materials and products |
| AMPS102 | Pack smallgoods product |
| AMPS201 | Package product using thermoform process |
| AMPS203 | Operate bar and coder systems |
| AMPS205 | Select, identify and prepare casings |
| AMPS206 | Manually shape and form product |
| AMPS208 | Rotate stored meat |
| AMPS209 | Rotate meat product |
| AMPS210 | Inspect carton meat |
| AMPS211 | Prepare dry ingredients |
| AMPS212 | Measure and calculate routine workplace data |
| AMPS213 | Manually link and tie product |
| AMPS300 | Operate mixer or blender unit |
| AMPS301 | Cook, steam and cool product |
| AMPS302 | Prepare dried meat |
| AMPS303 | Fill casings |
| AMPS304 | Thaw product – water |
| AMPS305 | Thaw product – air |
| AMPS307 | Sort meat |
| AMPS308 | Batch meat |
| AMPS309 | Operate product forming machinery |
| AMPS310 | Operate link and tie machinery |
| AMPS311 | Operate complex slicing and packaging machinery |
| AMPS312 | Prepare meat-based pates and terrines for commercial sale |
| AMPS313 | Prepare product formulations |
| AMPS314 | Ferment and mature product |
| AMPS315 | Blend meat product |
| AMPSMA201 | Slice product using simple machinery |
| AMPWHS201 | Sharpen and handle knives safely |
| AMPWHS301 | Contribute to workplace health and safety processes |
| AMPWHS401 | Monitor workplace health and safety processes |
| AMPX201 | Prepare and operate bandsaw |
| AMPX202 | Clean work area during operations |
| AMPX203 | Operate scales and semi-automatic labelling machinery |
| AMPX205 | Clean chillers |
| AMPX206 | Operate forklift in a specific workplace |
| AMPX207 | Vacuum pack product |
| AMPX208 | Apply environmentally sustainable work practices |
| AMPX210 | Prepare and slice meat cuts |
| AMPX211 | Trim meat to specifications |
| AMPX212 | Package product using automatic packing and labelling equipment |
| AMPX213 | Despatch meat product |
| AMPX214 | Package meat and smallgoods product for retail sale |
| AMPX215 | Operate tenderiser |
| AMPX216 | Operate mincer |
| AMPX217 | Package product using gas flushing process |
| AMPX218 | Operate metal detection unit |
| AMPX219 | Follow electronic labelling and traceability systems in a food processing establishment |
| AMPX230 | Undertake pest control in a food processing establishment |
| AMPX302 | Cure and corn product |
| AMPX303 | Break carcase into primal cuts |
| AMPX304 | Prepare primal cuts |
| AMPX305 | Smoke product |
| AMPX309 | Identify and repair equipment faults |
| AMPX316 | Monitor product to be sent to rendering |
| AMPX317 | Monitor product flow in an automated process |
| AMPX410 | Facilitate achievement of enterprise environmental policies and goals |
| AMPX418 | Lead communication in the workplace |
| AMPX431 | Oversee meat processing establishment’s Halal compliance |

Units of competency with pre-requisites

NOTE: The table below will be updated once all feedback has been received during Broad Consultation.

The following table lists those AMP units of competency with prerequisite units of competency. Note that if a chain of prerequisites applies, then these are shown in bracketed text in the ‘Prerequisite unit code and title’ column.

| *AMP Australian Meat Processing Training Package Release 9.0**Units of competency with pre-requisites* |
| --- |
| AMP Unit of Competency  | Pre-requisite Unit of Competency |
| AMPA2010 Remove head  | AMPX209 Sharpen knives  |
| AMPA2011 Cut hocks | AMPX209 Sharpen knives  |
| AMPA2012 Mark brisket | AMPX209 Sharpen knives |
| AMPA2014 Trim pig pre evisceration | AMPX209 Sharpen knives |
| AMPA2017 Remove brisket wool  | AMPX209 Sharpen knives |
| AMPA2019 Bag tail | AMPX209 Sharpen knives |
| AMPA2023 Shave carcase | AMPX209 Sharpen knives |
| AMPA2044 Trim neck | AMPX209 Sharpen knives  |
| AMPA2045 Trim forequarter to specification | AMPX209 Sharpen knives |
| AMPA2046 Trim hindquarter to specification | AMPX209 Sharpen knives |
| AMPA2047 Inspect hindquarter and remove contamination  | AMPX209 Sharpen knives |
| AMPA2048 Inspect forequarter and remove contamination  | AMPX209 Sharpen knives |
| AMPA2049 Remove spinal cord | AMPX209 Sharpen knives  |
| AMPA2063 Measure fat | AMPX209 Sharpen knives  |
| AMPA2081 Drop tongue | AMPX209 Sharpen knives |
| AMPA2083 Bone head | AMPX209 Sharpen knives |
| AMPA2084 Remove cheek meat | AMPX209 Sharpen knives |
| AMPA2085 Bar head and remove cheek meat | AMPX209 Sharpen knives |
| AMPA2086 Process thick skirts  | AMPX209 Sharpen knives |
| AMPA2087 Process thin skirts | AMPX209 Sharpen knives |
| AMPA2088 Process offal | AMPX209 Sharpen knives |
| AMPA2089 Process runners | AMPX209 Sharpen knives |
| AMPA2101 Prepare and trim honeycomb  | AMPX209 Sharpen knives |
| AMPA2102 Recover mountain chain  | AMPX209 Sharpen knives |
| AMPA2104 Trim processed tripe | AMPX209 Sharpen knives |
| AMPA2105 Process small stock tripe | AMPX209 Sharpen knives |
| AMPA2106 Process bibles | AMPX209 Sharpen knives |
| AMPA2107 Process maws | AMPX209 Sharpen knives |
| AMPA2115 Separate offal | AMPX209 Sharpen knives  |
| AMPA2116 Trim offal fat | AMPX209 Sharpen knives |
| AMPA2117 Separate and tie runners | AMPX209 Sharpen knives |
| AMPA2118 Recover thin skirts | AMPX209 Sharpen knives |
| AMPA2125 Remove thick skirts | AMPX209 Sharpen knives |
| AMPA2126 Remove flares | AMPX209 Sharpen knives |
| AMPA2127 Recover offal | AMPX209 Sharpen knives |
| AMPA2129 Trim hide or skin  | AMPX209 Sharpen knives |
| AMPA2150 Skin condemned carcase | AMPX209 Sharpen knives |
| AMPA2151 Eviscerate condemned carcase | AMPX209 Sharpen knives |
| AMPA2152 Process paunch | AMPX209 Sharpen knives |
| AMPA2153 Process slink by-products | AMPX209 Sharpen knives |
| AMPA2154 Process pet meat | AMPX209 Sharpen knives |
| AMPA2155 Skin slinks | AMPX209 Sharpen knives |
| AMPA2163 Break down and bone carcase for pet meat or rendering | AMPX209 Sharpen knives |
| AMPA3001 Stick and bleed animal | AMPX209 Sharpen knives |
| AMPA3006 Seal weasand | AMPX209 Sharpen knives |
| AMPA3007 Ring bung | AMPX209 Sharpen knives |
| AMPA3012 Make first leg opening cuts | AMPX209 Sharpen knives AMPA3010 Overview legging operation |
| AMPA3013 Make second leg opening cuts | AMPX209 Sharpen knivesAMPA3010 Overview legging operation |
| AMPA3014 Perform legging on small stock | AMPX209 Sharpen knivesAMPA3010 Overview legging operation |
| AMPA3020 Bone neck  | AMPX209 Sharpen knives |
| AMPA3021 Perform ‘Y’ cut | AMPA3023 Explain opening cuts AMPX209 Sharpen knives  |
| AMPA3022 Skin head | AMPX209 Sharpen knives |
| AMPA3023 Explain opening cuts | AMPX209 Sharpen knives |
| AMPA3024 Perform flanking cuts  | AMPA3023 Explain opening cuts AMPX209 Sharpen knives  |
| AMPA3025 Perform brisket cuts  | AMPX209 Sharpen knivesAMPA3023 Explain opening cuts |
| AMPA3026 Perform rumping cuts | AMPA3023 Explain opening cuts AMPX209 Sharpen knives  |
| AMPA3027 Perform rosette cuts  | AMPA3023 Explain opening cuts AMPX209 Sharpen knives  |
| AMPA3028 Perform midline cuts  | AMPA3023 Explain opening cuts AMPX209 Sharpen knives  |
| AMPA3029 Scald and dehair carcase  | AMPX209 Sharpen knives |
| AMPA3031 Operate hide puller | AMPX209 Sharpen knives |
| AMPA3032 Remove pelt manually | AMPX209 Sharpen knives |
| AMPA3033 Bed dress carcase | AMPX209 Sharpen knives |
| AMPA3034 Eviscerate animal carcase | AMPX209 Sharpen knives |
| AMPA3041 Eviscerate wild game animal carcase | AMPX209 Sharpen knives |
| AMPA3042 Backdown pig carcase | AMPX209 Sharpen knives |
| AMPA3045 Drop sock and pull shoulder pelt | AMPX209 Sharpen knives |
| AMPA3046 Undertake retain rail operations | AMPX209 Sharpen knives |
| AMPA3048 Bone small stock carcase – leg | AMPX209 Sharpen knives |
| AMPA3049 Slice and trim leg – small stock | AMPX209 Sharpen knives |
| AMPA3050 Bone large stock carcase – forequarter | AMPX209 Sharpen knives |
| AMPA3051 Bone large stock carcase – hindquarter | AMPX209 Sharpen knives |
| AMPA3052 Slice and trim large stock forequarter  | AMPX209 Sharpen knives |
| AMPA3053 Slice and trim large stock hindquarter  | AMPX209 Sharpen knives |
| AMPA3054 Break carcase using a bandsaw | AMPX201 Prepare and operate a bandsaw |
| AMPA3062 Operate trunk boning machine | AMPX209 Sharpen knives |
| AMPA3063 Bone small stock carcase – shoulder | AMPX209 Sharpen knives |
| AMPA3064 Bone small stock carcase – middle | AMPX209 Sharpen knives |
| AMPA3065 Slice small stock carcase – shoulder | AMPX209 Sharpen knives |
| AMPA3066 Slice small stock carcase – middle | AMPX209 Sharpen knives |
| AMPA3067 Bone carcase using mechanical aids (large stock) | AMPX209 Sharpen knives |
| AMPA3133 Manage NLIS data for pigs in lairage | AMPA3134 Overview of the NLIS Pork |
| AMPAUD401 Conduct an animal welfare audit of a meat processing premises  | AMPLSK201 Apply animal welfare and handling requirementsAMPLSK401 Oversee humane handling of animalsAMPQUA416 Conduct an internal audit of a documented program |
| AMPG302 Eviscerate, inspect and tag wild game carcase in the field | AMPX209 Sharpen knives |
| AMPMSY303 Conduct ante-mortem inspection and make disposition  | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection |
| AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY402 Perform ante and post-mortem inspection – Bovine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY403 Perform ante and post-mortem inspection – Porcine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY404 Perform ante and post-mortem inspection – Poultry | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY405 Perform ante and post-mortem inspection – Ratites | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY406 Perform ante and post-mortem inspection – Camels | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY408 Perform ante and post-mortem inspection – Rabbits | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY409 Perform ante and post-mortem inspection – Deer | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY410 Perform ante and post-mortem inspection – Equine | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY411 Perform ante and post-mortem inspection – Alpacas or Llamas | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection  |
| AMPMSY412 Perform ante and post-mortem inspection – Calves | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection |
| AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection |
| AMPQUA404 Maintain a Meat Hygiene Assessment program | AMPQUA304 Perform carcase Meat Hygiene AssessmentAMPQUA305 Perform process monitoring for Meat Hygiene AssessmentAMPQUA306 Perform boning room Meat Hygiene AssessmentAMPQUA307 Perform offal Meat Hygiene Assessment |
| AMPR102 Trim meat for further processing  | AMPX209 Sharpen knives |
| AMPR104 Prepare minced meat and minced meat products | AMPX209 Sharpen knives |
| AMPR201 Break and cut product using a bandsaw | AMPX201 Prepare and operate bandsaw |
| AMPR202 Provide advice on cooking and storage of meat products | AMPR105 Provide service to customers |
| AMPR205 Use basic methods of meat cookery | AMPX209 Sharpen knives |
| AMPR209 Produce and sell value-added products | AMPX209 Sharpen knives |
| AMPR301 Prepare specialised cuts  | AMPX209 Sharpen knives |
| AMPR305 Meet customer needs | AMPR105 Provide service to customers |
| AMPR309 Bone and fillet poultry | AMPX209 Sharpen knives |
| AMPR311 Prepare portion control to specifications | AMPX209 Sharpen knives |
| AMPR312 Bone game meat | AMPX209 Sharpen knives |
| AMPR318 Break carcase for retail sale  | AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts |
| AMPR322 Prepare and produce value added products | AMPX209 Sharpen knives |
| AMPR323 Break small stock carcases for retail sale  | AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts |
| AMPR324 Break large stock carcases for retail sale | AMPX209 Sharpen knives AMPR319 Locate, identify and assess meat cuts |
| AMPX210 Prepare and slice meat cuts | AMPX209 Sharpen knives |
| AMPX211 Trim meat to specifications | AMPX209 Sharpen knives |
| AMPX304 Prepare primal cuts  | AMPX209 Sharpen knives |
| AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM) | AMPCOR202 Apply hygiene and sanitation practicesAMPCOR404 Facilitate hygiene and sanitation performance |

Units of competency with Mandatory Workplace Requirements

NOTE: The table below will be updated once all feedback has been received during Broad Consultation.

The following table lists those AMP units of competency with Mandatory Workplace Requirements.

| *AMP Australian Meat Processing Training Package Release 9.0**Units of competency with Mandatory Workplace Requirements* |
| --- |
| Code  | Title |
| AMPABA301 | Prepare head for inspection |
| AMPABA302 | Prepare and present viscera for inspection |
| AMPG303 | Receive and inspect wild game carcases from the field |
| AMPG304 | Receive and inspect wild game carcases at a processing plant |
| AMPG305 | Store wild game carcases |
| AMPGAM302 | Operate a wild game harvester vehicle |
| AMPGAM304 | Eviscerate, inspect and tag wild game carcase in the field |
| AMPLDR402 | Supervise new recruits |
| AMPLSK302 | Assess cattle according to industry standards |
| AMPLSK303  | Assess sheep and lambs according to industry standards |
| AMPMGT401 | Manage biogas facilities |
| AMPMGT810 | Communicate and negotiate in a culturally diverse context |
| AMPMGT812 | Manage change to organisational digital technology systems |
| AMPMGT813 | Undertake research project |
| AMPMSY303 | Conduct ante-mortem inspection and make disposition |
| AMPMSY401  | Perform ante and post-mortem inspection - Ovine and Caprine |
| AMPMSY402 | Perform ante and post-mortem inspection – Bovine |
| AMPMSY403 | Perform ante and post-mortem inspection – Porcine |
| AMPMSY404 | Perform ante and post-mortem inspection – Poultry |
| AMPMSY405 | Perform ante and post-mortem inspection – Ratites |
| AMPMSY406 | Perform ante and post-mortem inspection – Camels |
| AMPMSY407 | Perform post-mortem inspection – Wild game |
| AMPMSY408 | Perform ante and post-mortem inspection – Rabbits |
| AMPMSY409 | Perform ante and post-mortem inspection – Deer |
| AMPMSY410 | Perform ante and post-mortem inspection – Equine |
| AMPMSY411 | Perform ante and post-mortem inspection– Alpacas or Llamas |
| AMPMSY412 | Perform ante and post-mortem inspection – Calves |
| AMPMSY414 | Conduct ante and post-mortem inspection in micro meat processing premises |
| AMPMSY415 | Conduct post-mortem inspection in micro meat processing premises – Wild game |
| AMPMSY416 | Raise and validate requests for export permits and Meat Transfer Certificates |
| AMPX431 | Oversee meat processing establishment’s Halal compliance |
| AMPQUA314 | Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat |
| AMPQUA419 | Monitor meat preservation process |

Imported units of competency

NOTE: The table below will be updated once all feedback has been received during Broad Consultation.

The following table shows units of competency from other training packages imported into qualifications in the AMP Australian Meat Processing Training Package Version 9.0.

| *AMP Australian Meat Processing Training Package Release 9.0**Imported units of competency* |
| --- |
| Code  | Title | Source Training Package |
| ACMGEN315 | Communicate effectively with clients and team members | ACM Animal Care and Management Training Package  |
| AHCBIO302 | Identify and report unusual disease or plant pest signs | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCCHM201 | Apply chemicals under supervision | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCLSK204 | Carry out regular livestock observation | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCLSK205 | Handle livestock using basic techniques | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCLSK207 | Load and unload livestock | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCLSK218 | Ride educated horses to carry out basic stock work | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCLSK320 | Coordinate and monitor livestock transport | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCMOM202 | Operate tractors | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| AHCMOM217 | Operate quad bikes | AHC Agriculture, Horticulture and Conservation and Land Management Training Package |
| BSBAUD514 | Interpret compliance requirements | BSB Business Services Training Package |
| BSBCMM412 | Lead difficult conversations | BSB Business Services Training Package |
| BSBESB406 | Establish operational strategies and procedures for new business ventures | BSB Business Services Training Package |
| BSBFIN501 | Manage budgets and financial plans | BSB Business Services Training Package |
| BSBFIN601 | Manage organisational finances | BSB Business Services Training Package |
| BSBFLM312 | Contribute to team effectiveness | BSB Business Services Training Package |
| BSBHRM405 | Support the recruitment, selection and induction of staff | BSB Business Services Training Package |
| BSBHRM413 | Support the learning and development of teams and individuals | BSB Business Services Training Package |
| BSBHRM415 | Coordinate recruitment and onboarding | BSB Business Services Training Package |
| BSBINM401 | Implement workplace information system | BSB Business Services Training Package |
| BSBINN301 | Promote innovation in a team environment | BSB Business Services Training Package |
| BSBINS303 | Use knowledge management systems | BSB Business Services Training Package |
| BSBINS402 | Coordinate workplace information system | BSB Business Services Training Package |
| BSBINS603 | Initiate and lead applied research | BSB Business Services Training Package |
| BSBITU111 | Operate a personal digital device | BSB Business Services Training Package |
| BSBLDR403 | Lead team effectiveness | BSB Business Services Training Package |
| BSBLDR411 | Demonstrate leadership in the workplace | BSB Business Services Training Package |
| BSBLDR412 | Communicate effectively as a workplace leader | BSB Business Services Training Package |
| BSBLDR414 | Lead team effectiveness | BSB Business Services Training Package |
| BSBLDR521 | Lead the development of diverse workforces | BSB Business Services Training Package |
| BSBLDR601 | Lead and manage organisational change | BSB Business Services Training Package |
| BSBLDR602 | Provide leadership across the organisation | BSB Business Services Training Package |
| BSBLED401 | Develop teams and individuals | BSB Business Services Training Package |
| BSBMGT402 | Implement operational plan | BSB Business Services Training Package |
| BSBMGT403 | Implement continuous improvement | BSB Business Services Training Package |
| BSBMKG414 | Undertake marketing activities | BSB Business Services Training Package |
| BSBOPS402 | Coordinate business operational plans | BSB Business Services Training Package |
| BSBOPS404 | Implement customer service strategies  | BSB Business Services Training Package |
| BSBOPS404 | Implement customer service strategies | BSB Business Services Training Package |
| BSBOPS502 | Manage business operational plans | BSB Business Services Training Package |
| BSBOPS504 | Manage business risk | BSB Business Services Training Package |
| BSBOPS601 | Develop and implement business plans | BSB Business Services Training Package |
| BSBPEF402 | Develop personal work priorities | BSB Business Services Training Package |
| BSBPMG423 | Apply project cost management techniques | BSB Business Services Training Package |
| BSBPMG430 | Undertake project work | BSB Business Services Training Package |
| BSBRKG404 | Monitor and maintain records in an online environment | BSB Business Services Training Package |
| BSBSTR402 | Implement continuous improvement | BSB Business Services Training Package |
| BSBSTR801 | Lead innovative thinking and practice | BSB Business Services Training Package |
| BSBTEC101 | Operate digital devices | BSB Business Services Training Package |
| BSBTWK501 | Lead diversity and inclusion | BSB Business Services Training Package |
| BSBTWK502 | Manage team effectiveness | BSB Business Services Training Package |
| BSBXCM401 | Apply communication strategies in the workplace | BSB Business Services Training Package |
| BSBXTW301 | Work in a team | BSB Business Services Training Package |
| CPCCCM2012 | Work safely at heights | CPC Construction, Plumbing and Services Training Package |
| CPPCLO3020 | Pressure wash and clean surfaces | CPP Property Services Training Package |
| CPPCLO3035 | Maintain cleaning storage areas | CPP Property Services Training Package |
| CPPCLO3036 | Clean at heights | CPP Property Services Training Package |
| CPPCLO3038 | Clean food-handling areas | CPP Property Services Training Package |
| CPPCLO3100 | Maintain cleaning storage areas  | CPP Property Services Training Package |
| CPPCLO3106 | Pressure wash and clean surfaces  | CPP Property Services Training Package |
| CPPCLO3113 | Clean food-handling areas and equipment  | CPP Property Services Training Package |
| [CUADES801](https://training.gov.au/Training/Details/CUADES801) | Research and apply design theory | CUA Creative Arts and Culture Training Package |
| [CUADES801](https://training.gov.au/Training/Details/CUADES801) | Research and apply design theory | CUA Creative Arts and Culture Training Package |
| FBPAUD4001 | Assess compliance with food safety programs | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPAUD4002 | Communicate and negotiate to conduct food safety audits | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPAUD4003 | Conduct food safety audits | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPAUD4004 | Identify, evaluate and control food safety hazards | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPFAV3001 | Conduct chemical wash for fresh produce | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFAV3002 | Program fresh produce grading equipment | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFST4004 | Perform microbiological procedures in the food industry | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFSY3002 | Participate in a HACCP team | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFSY3004 | Participate in traceability activities | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFSY3005 | Control contaminants and allergens in food processing | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPFSY4005  | Conduct a traceability exercise | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPOPR1010 | Carry out manual handling tasks | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2001 | Work effectively in the food processing industry | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2002 | Inspect and sort materials and product | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2007 | Work in a freezer storage area | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2010 | Work with temperature controlled stock | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2012 | Maintain food safety when loading, unloading and transporting food | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2014 | Participate in sensory analyses | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2018 | Operate a case packing process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2019 | Fill and close product in cans | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2020 | Operate a form, fill and seal process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2021 | Operate a fill and seal process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2022 | Operate a high speed wrapping process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2023 | Operate a packaging process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2026 | Operate a forming or shaping process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2027 | Dispense non-bulk ingredients | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2028 | Operate a mixing or blending process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2029 | Operate a baking process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2031 | Operate a coating application process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2033 | Operate a depositing process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2034 | Operate an evaporation process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2035 | Operate an enrobing process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2036 | Operate an extrusion process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2037 | Operate a filtration process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2038 | Operate a grinding process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2039 | Operate a frying process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2040 | Operate a heat treatment process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2041 | Operate a mixing or blending and cooking process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2042 | Operate a drying process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2043 | Operate an homogenising process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2044 | Operate a retort process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2045 | Operate pumping equipment | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2046 | Operate a production process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2047 | Operate a portion saw | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2048 | Pre-process raw materials | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2049 | Operate a reduction process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2050 | Operate a separation process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2051 | Operate a spreads production process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2052 | Operate a chocolate tempering process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2053 | Operate a washing and drying process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2054 | Operate a water purification process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2056 | Operate a freezing process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2057 | Operate a membrane process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2058 | Operate a holding and storage process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2059 | Operate a continuous freezing process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2060 | Operate an automated cutting process | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPOPR2062 | Work in a clean room environment | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2063 | Clean equipment in place | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2064 | Clean and sanitise equipment | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2065 | Conduct routine maintenance | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2066 | Apply sampling procedures | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2067 | Work in a food handling area for non-food handlers | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2068 | Operate a process control interface | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2069 | Use numerical applications in the workplace | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2072 | Work in confined spaces in the food and beverage industries  | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2073 | Work in a socially diverse environment | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2078 | Work in a freezer storage area  | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR2079 | Work with temperature controlled stock  | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3001 | Control contaminants and allergens in the workplace | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3002 | Prepare food products using basic cooking methods | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3003 | Identify cultural, religious and dietary considerations for food production | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3004 | Set up a production or packaging line for operation | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3005 | Operate interrelated processes in a production system | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3006 | Operate interrelated processes in a packaging system | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3020 | Plan, conduct and monitor equipment maintenance | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR3021 | Apply good manufacturing practice requirements in food processing | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPOPR4001 | Apply principles of statistical process control | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL2001 | Participate in work teams and groups | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3001 | Support and mentor individuals and groups | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3002 | Establish compliance requirements for work area | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3003 | Participate in improvement processes | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3004 | Lead work teams and groups | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3005 | Participate in an audit process | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL3006 | Report on workplace performance | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL4002 | Plan and coordinate production equipment maintenance | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPPPL4007 | Manage internal audits | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPSUG2022 | Operate a waste water treatment system | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPTEC3001 | Apply raw materials, ingredient andprocess knowledge to production problems | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPTEC3002 | Implement the pest prevention program | FBP Food, Beverage and Pharmaceutical Training Package  |
| FBPTEC5002 | Manage utilities and energy for a production process | FBP Food, Beverage and Pharmaceutical Training Package |
| FBPWHS3001 | Contribute to work health and safety processes | FBP Food, Beverage and Pharmaceutical Training Package |
| HLTAID011 | Provide First Aid | HLT Health Training Package |
| MEM07033 | Operate and monitor basic boiler | MEM Manufacturing and Engineering  |
| MSL904002 | Perform standard calibrations | MSL Laboratory Operations Training Package |
| MSL922001 | Record and present data | MSL Laboratory Operations Training Package |
| MSL924003 | Process and interpret data | MSL Laboratory Operations Training Package |
| MSL925004 | Analyse data and report results | MSL Laboratory Operations Training Package |
| MSL933005 | Maintain the laboratory/field workplace fit for purpose | MSL Laboratory Operations Training Package |
| MSL933008 | Perform calibration checks on equipment and assist with its maintenance | MSL Laboratory Operations Training Package |
| MSL934007 | Maintain and control stocks | MSL Laboratory Operations Training Package |
| MSL934007 | Maintain and control stocks | MSL Laboratory Operations Training Package |
| MSL935005 | Authorise the issue of test results | MSL Laboratory Operations Training Package |
| MSL935005 | Authorise the issue of test results | MSL Laboratory Operations Training Package |
| MSL935006 | Assist in the maintenance of reference materials | MSL Laboratory Operations Training Package |
| MSL935006 | Assist in the maintenance of reference materials | MSL Laboratory OperationsTraining Package |
| MSL952002 | Handle and transport samples or equipment | MSL Laboratory Operations Training Package |
| MSL952002 | Handle and transport samples or equipment | MSL Laboratory Operations Training Package |
| MSL953003 | Receive and prepare samples for testing | MSL Laboratory Operations Training Package |
| MSL953003 | Receive and prepare samples for testing | MSL Laboratory Operations Training Package |
| MSL954004 | Obtain representative samples in accordance with sampling plan | MSL Laboratory Operations Training Package |
| MSL954004 | Obtain representative samples in accordance with sampling plan | MSL Laboratory Operations Training Package |
| MSL973013 | Perform basic tests | MSL Laboratory Operations Training Package |
| MSL973013 | Perform basic tests | MSL Laboratory Operations Training Package |
| MSL973014 | Prepare working solutions | MSL Laboratory Operations Training Package |
| MSL973014 | Prepare working solutions | MSL Laboratory Operations Training Package |
| MSL973015 | Prepare culture media | MSL Laboratory Operations Training Package |
| MSL973015 | Prepare culture media | MSL Laboratory Operations Training Package |
| MSL973016 | Perform aseptic techniques | MSL Laboratory Operations Training Package |
| MSL973016 | Perform aseptic techniques | MSL Laboratory Operations Training Package |
| MSL973019 | Perform microscopic examination | MSL Laboratory Operations Training Package |
| MSL973019 | Perform microscopic examination | MSL Laboratory Operations Training Package |
| MSL973025 | Perform basic tests | MSL Laboratory Operations Training Package |
| MSL973025 | Perform basic tests | MSL Laboratory Operations Training Package |
| MSL974020 | Perform food tests | MSL Laboratory Operations Training Package |
| MSL974020 | Perform food tests | MSL Laboratory Operations Training Package |
| MSL974021 | Perform biological procedures | MSL Laboratory Operations Training Package |
| MSL974021 | Perform biological procedures | MSL Laboratory Operations Training Package |
| MSL975035 | Perform microbiological tests | MSL Laboratory Operations Training Package |
| MSMBLIC002 | Licence to operate an advanced boiler | MSM Manufacturing Training Package |
| MSMENV172 | Identify and minimise environmental hazards | MSM Manufacturing Training Package |
| MSMENV272 | Participate in environmentally sustainable work practices | MSM Manufacturing Training Package |
| MSMENV472 | Implement and monitor environmentally sustainable work practices | MSM Manufacturing Training Package |
| MSMSUP300 | Identify and apply process improvements | MSM Manufacturing Training Package |
| MSMSUP303 | Identify equipment faults | MSM Manufacturing Training Package |
| MSMSUP330 | Develop and adjust a production schedule | MSM Manufacturing Training Package |
| MSS024018 | Perform sampling and testing of water | MSS Sustainability Training Package |
| MSS025023 | Plan and conduct environmental project work | MSS Sustainability Training Package |
| MSS027018 | Undertake complex environmental project work | MSS Sustainability Training Package |
| MSS403011 | Facilitate implementation of competitive systems and practices | MSS Sustainability Training Package |
| MSS403032 | Analyse manual handling processes | MSS Sustainability Training Package |
| MSS404063 | Facilitate the use of SCADA systems in a team or work area | MSS Sustainability Training Package |
| MSS405013 | Facilitate holistic culture improvement in an organisation | MSS Sustainability Training Package |
| MSS405027 | Facilitate a competitive systems and practice culture in an organisation | MSS Sustainability Training Package |
| MSS407024 | Prepare for and implement change | MSS Sustainability Training Package |
| MSS407025 | Build internal relationships to support competitive systems and practices | MSS Sustainability Training Package |
| MSS408013 | Develop best practice model for future state operations | MSS Sustainability Training Package |
| MSTGN3017 | Monitor and operate trade waste process | MST Textiles, Clothing and Footwear Training Package |
| NWPGEN006 | Implement and manage environmental management policies | NWP National Water Training Package |
| NWPGEN021 | Sample and test wastewater | NWP National Water Training Package |
| NWPNET025 | Coordinate and manage maintenance and repair of network assets | NWP National Water Training Package |
| NWPNET040 | Maintain and repair network assets for wastewater | NWP National Water Training Package |
| NWPNET052 | Monitor and operate wastewater collection and transfer systems | NWP National Water Training Package |
| NWPTRT022 | Monitor and operate hypochlorite disinfection processes | NWP National Water Training Package |
| NWPTRT024 | Operate and control chloramination processes | NWP National Water Training Package |
| NWPTRT027 | Monitor and operate wastewater treatment processes | NWP National Water Training Package |
| NWPTRT028 | Operate and control reclaimed water irrigation | NWP National Water Training Package |
| SIRRINV001 | Receive and handle retail stock | SIR Retail Services Training Package |
| SIRRINV002 | Control stock | SIR Retail Services Training Package |
| SIRRMER003 | Coordinate visual merchandising activities | SIR Retail Services Training Package |
| SIRRMRM001 | Plan merchandise buying strategy  | SIR Retail Services Training Package |
| SIRRRTF001 | Balance and secure point-of-sale terminal | SIR Retail Services Training Package |
| SIRRRTF002 | Monitor retail store financials | SIR Retail Services Training Package |
| SIRXCEG003 | Build customer relationships and loyalty | SIR Retail Services Training Package |
| SIRXMGT005 | Lead the development of business opportunities | SIR Retail Services Training Package |
| SIRXMKT005 | Develop a marketing strategy | SIR Retail Services Training Package |
| SIRXRSK002 | Maintain store security | SIR Retail Services Training Package |
| SIRXSLS001 | Sell to the retail customer | SIR Retail Services Training Package |
| TAEASS301 | Contribute to assessment | TAE Training and Education Training Package |
| TAEASS311 | Contribute to assessment | TAE Training and Education Training Package |
| TAEASS401 | Plan assessment activities and processes | TAE Training and Education Training Package |
| TAEASS402 | Assess competence | TAE Training and Education Training Package |
| TAEDEL301 | Provide work skill instruction | TAE Training and Education Training Package |
| TAEDEL311 | Provide work skill instruction | TAE Training and Education Training Package |
| TLIA0003 | Complete and check import/export documentation | TLI Transport and Logistics Training Package |
| TLIA0004 | Complete receival and despatch documentation | TLI Transport and Logistics Training Package |
| TLIA0010 | Identify goods and store to specifications | TLI Transport and Logistics Training Package |
| TLIA0015 | Organise receival and despatch operations | TLI Transport and Logistics Training Package |
| TLIA2014 | Use product knowledge to complete work operations | TLI Transport and Logistics Training Package |
| TLIA2021 | Despatch stock  | TLI Transport and Logistics Training Package |
| TLIA3018 | Organise despatch operations | TLI Transport and Logistics Training Package |
| TLIA3026 | Monitor storage facilities | TLI Transport and Logistics Training Package |
| TLIA4025 | Regulate temperature controlled stock | TLI Transport and Logistics Training Package |
| TLID0002 | Care for livestock in transit | TLI Transport and Logistics Training Package |
| TLID0006 | Move materials mechanically using automated equipment | TLI Transport and Logistics Training Package |
| TLID2003 | Handle dangerous goods/hazardous substances | TLI Transport and Logistics Training Package |
| TLID2004 | Load and unload goods/cargo | TLI Transport and Logistics Training Package |
| TLID2010 | Operate a forklift | TLI Transport and Logistics Training Package |
| TLIE0002 | Process workplace documentation | TLI Transport and Logistics Training Package |
| TLIF3003 | Implement and monitor work health and safety procedures | TLI Transport and Logistics Training Package |
| TLIK2010 | Use infotechnology devices in the workplace | TLI Transport and Logistics Training Package |
| TLIX0004X | Administer inventory systems | TLI Transport and Logistics Training Package |
| TLIX0011X | Establish blockchain in supply chains | TLI Transport and Logistics Training Package |
| TLIX0013X | Maintain stock control and receivals | TLI Transport and Logistics Training Package |
| TLIX0015X | Manage fundamental aspects of supply chains | TLI Transport and Logistics Training Package |
| UEENEED101A | Use computer applications relevant to a workplace | UEE11 Electrotechnology Training Package |

Appendix 2: Mapping information

Qualification mapping for AMP Australian Meat Processing

Qualifications Release 8.0 to Release 9.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 8.0 to Release 9.0 |
| --- |
| Code and title (Release 8.0) | Code and title (Release 9.0) | Comments | Equivalence statement |
| AMP20117 Certificate II in Meat Processing (Food Services) | AMP2XX01 Certificate II in Meat Processing  | Qualification merged with AMP20316 Certificate II in Meat Processing (Abattoirs) and AMP20415 Certificate II in Meat Processing (Meat Retailing) to create a general qualification that provides a pathway to different sectors in meat processingPoints system removed from packaging rulesSeveral listed electives removed, but packaging rules allow for importing up to 2 units from other training packages or accredited courses | Not equivalent |
| AMP20316 Certificate II in Meat Processing (Abattoirs) | AMP2XX01 Certificate II in Meat Processing  | Qualification merged with AMP20117 Certificate II in Meat Processing (Food Services) and AMP20415 Certificate II in Meat Processing (Meat Retailing) to create a general qualification that provides a pathway to different sectors in meat processingPoints system removed from packaging rulesSeveral listed electives removed, but packaging rules allow for importing up to 2 units from other training packages or accredited courses | Not equivalent |
| AMP20415 Certificate II in Meat Processing (Meat Retailing) | AMP2XX01 Certificate II in Meat Processing  | Qualification merged with AMP20117 Certificate II in Meat Processing (Food Services) and AMP20316 Certificate II in Meat Processing (Abattoirs) to create a general qualification that provides a pathway to different sectors in meat processingSeveral listed electives removed, but packaging rules allow for importing up to 2 units from other training packages or accredited courses | Not equivalent |
| AMP30622 Certificate III in Meat Processing Release 1 | AMP30622 Certificate III in Meat Processing Release 2 | Added 1 unit and updated 2 unit codes in general elective group B | Equivalent |

Qualifications Release 7.1 to Release 8.0

|  |
| --- |
| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 7.1 to Release 8.0 |
| Code and title (Release 7.1) | Code and title (Release 8.0) | Comments | Equivalence statement |
| AMP30316 Certificate III in Meat Processing (Meat Safety) | AMP30322 Certificate III in Meat Safety Inspection | Total number of units required to achieve the qualification reduced.Packaging rules, core and elective units changed.Mandatory workplace requirement indicator added. | Not equivalent |
| AMP30616 Certificate III in Meat Processing (General) | AMP30622 Certificate III in Meat Processing | Qualification revised and merged into qualification with optional specialisation in Quality.Packaging rules updatedMandatory workplace requirement indicator added. | Not equivalent |
| AMP30716 Certificate III in Meat Processing (Quality Assurance) | AMP30622 Certificate III in Meat Processing | Qualification revised and merged into qualification with optional specialisation in Quality.Packaging rules updatedMandatory workplace requirement indicator added | Not equivalent |
| AMP40215 Certificate IV in Meat Processing (General) | AMP40222 Certificate IV in Meat Processing | Qualification revised and merged with two other existing qualifications.Revised qualification provides optional specialisations in Leadership or Quality Management.Packaging rules updatedMandatory workplace requirement indicator added | Not equivalent |
| AMP40315 Certificate IV in Meat Processing (Leadership) | AMP40222 Certificate IV in Meat Processing  | Qualification revised and merged with two other existing qualifications.Revised qualification provides optional specialisations in Leadership or Quality Management.Packaging rules updatedMandatory workplace requirement indicator added. | Not equivalent |
| AMP40415 Certificate IV in Meat Processing (Quality Assurance) | AMP40222 Certificate IV in Meat Processing  | Qualification revised and merged with two other existing qualifications.Revised qualification provides optional specialisations in Leadership or Quality Management.Packaging rules updatedMandatory workplace requirement indicator added. | Not equivalent |
| AMP40516 Certificate IV in Meat Processing (Meat Safety) | AMP40522 Certificate IV in Meat Safety Inspection | Total number of units required to achieve the qualification reduced.Packaging rules, core and elective units changed.Mandatory workplace requirement indicator added. | Not equivalent |
| AMP60121 Advanced Diploma of Meat Processing | AMP60122 Advanced Diploma of Meat Processing | Updated entry requirement and elective unit codes and titles. | Equivalent |
| AMP80115 Graduate Certificate in AgribusinessRelease 4 | AMP80115 Graduate Certificate in AgribusinessRelease 5 | Updated elective unit codes and titles.Prerequisite and mandatory workplace requirement indicator added. | Equivalent |
| AMP80215 Graduate Diploma of AgribusinessRelease 5 | AMP80215 Graduate Diploma of AgribusinessRelease 6 | Updated elective unit codes and titles.Prerequisite and mandatory workplace requirement indicator added. | Equivalent |

Qualifications Release 7.0 to Release 7.1

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 7.0 to Release 7.1 |
| --- |
| Code and title (Release 7.0) | Code and title (Release 7.1) | Comments | Equivalence statement |
| AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 3 | AMP20415 Certificate II in Meat Processing (Meat Retailing) Release 4 | Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation with ASQA | Equivalent |
| AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 4 | AMP30815 Certificate III in Meat Processing (Retail Butcher) Release 5 | Qualification updated to replace superseded first aid unit, as approved by the AISC in consultation with ASQA | Equivalent |

Qualifications Release 6.0 to Release 7.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package**Release 6.0 to Release 7.0* |
| --- |
| Code and title (Release 6.0) | Code and title (Release 7.0) | Comments | Equivalence statement |
| AMP20117 Certificate II in Meat Processing (Food Services) (Release 4) | AMP20117 Certificate II in Meat Processing (Food Services)(Release 5) | Elective unit codes updated | Equivalent |
| AMP20316 Certificate II in Meat Processing (Abattoirs)(Release 4) | AMP20316 Certificate II in Meat Processing (Abattoirs)(Release 5) | Elective unit codes updated | Equivalent |
| AMP30416 Certificate III in Meat Processing (Rendering) | AMP30421Certificate III inMeat Processing(Rendering) | Total number of units required for completion of qualification increased; Number of core units reduced; AQF alignment corrected; units merged and deleted; Points system removed; Unit codes updated throughout | Not equivalent |
| AMP30916 Certificate III in Meat Processing (Smallgoods-General)(Release 3) | AMP30916 Certificate III in Meat Processing (Smallgoods-General)(Release 4)  | Elective unit codes updated | Equivalent |
| AMP31016 Certificate III in Meat Processing (Smallgoods-Manufacturing)(Release 3) | AMP31016 Certificate III in Meat Processing (Smallgoods-Manufacturing)(Release 4) | Elective unit codes updated | Equivalent |

Qualifications Release 5.1 to Release 6.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 5.1 to Release 6.0 |
| --- |
| Code and title (Release 5.1) | Code and title (Release 6.0) | Comments | Equivalence statement |
| AMP50115 Diploma of Meat Processing (Meat Retailing) | AMP50221 Diploma of Meat Processing | Redesigned qualification that includes content from two existing qualifications Qualification description, entry requirements, packaging rules and elective units updated | Not equivalent |
| AMP50215 Diploma of Meat Processing | AMP50221 Diploma of Meat Processing | Redesigned qualification that includes content from two existing qualificationsQualification description, entry requirements, packaging rules and elective units updated | Not equivalent |
| AMP60115 Advanced Diploma of Meat Processing | AMP60121 Advanced Diploma of Meat Processing | Description, packaging rules, entry requirements and elective units revised | Not equivalent |

Qualifications Release 5.0 to Release 5.1

|  |
| --- |
| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 5.0 to Release 5.1 |
| Code and title (Release 5.0) | Code and title (Release 5.1) | Comments | Equivalence statement |
| AMP20117 Certificate II in Meat Processing (Food Services)Release 3 | AMP20117 Certificate II in Meat Processing (Food Services) Release 4 | Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP20216 Certificate II in Meat Processing (Smallgoods) | Not applicable | Qualification deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Deleted |
| AMP20316 Certificate II in Meat Processing (Abattoirs) Release 3 | AMP20316 Certificate II in Meat Processing (Abattoirs) Release 4 | Qualification updated to remove six elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30116 Certificate III in Meat Processing (Boning Room) Release 1 | AMP30116 Certificate III in Meat Processing (Boning Room) Release 2 | Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30216 Certificate III in Meat Processing (Food Services) Release 4 | AMP30216 Certificate III in Meat Processing (Food Services) Release 5 | Qualification updated to remove four elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30416 Certificate III in Meat Processing (Rendering) Release 1 | AMP30416 Certificate III in Meat Processing (Rendering) Release 2 | Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30516 Certificate III in Meat Processing (Slaughtering) Release 5 | AMP30516 Certificate III in Meat Processing (Slaughtering) Release 6 | Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30616 Certificate III in Meat Processing (General) Release 5 | AMP30616 Certificate III in Meat Processing (General) Release 6 | Qualification updated to remove seven elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 4 | AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 5 | Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 3 | AMP31116 Certificate III in Meat Processing (Livestock Handling) Release 4 | Qualification updated to remove two elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP31216 Certificate III in Meat Processing (Packing Operations) Release 2 | AMP31216 Certificate III in Meat Processing (Packing Operations) Release 3 | Qualification updated to remove one elective unit that has been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP40215 Certificate IV in Meat Processing (General) Release 4 | AMP40215 Certificate IV in Meat Processing (General) Release 5 | Qualification updated to remove four elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |
| AMP40315 Certificate IV in Meat Processing (Leadership) Release 4 | AMP40315 Certificate IV in Meat Processing (Leadership) Release 5 | Qualification updated to remove three elective units that have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Equivalent |

Qualifications Release 4.0 to Release 5.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 4.0 to Release 5.0 |
| --- |
| Code and title (Release 4.0) | Code and title (Release 5.0) | Comments | Equivalence statement |
| AMP20117 Certificate II in Meat Processing (Food Services) Release 2 | AMP20117 Certificate II in Meat Processing (Food Services) Release 3 | New electives added: AMPP209 and AMPP210 | Equivalent |
| AMP30216 Certificate III in Meat Processing (Food Services) Release 3 | AMP30216 Certificate III in Meat Processing (Food Services) Release 4 | New elective units added: AMPX316 and AMPX317Error corrected in list of prerequisite units: MSS403013 replaced with MSS405013MSTGN3007 replaced with MSTGN3017MEM13003B replaced with AHCCHM201 | Equivalent |
| AMP30516 Certificate III in Meat Processing (Slaughtering) Release 4 | AMP30516 Certificate III in Meat Processing (Slaughtering) Release 5 | New elective unit added: AMPA3015 | Equivalent |
| AMP30616 Certificate III in Meat Processing (General) Release 4 | AMP30616 Certificate III in Meat Processing (General) Release 5 | New elective unit added: AMPG307 | Equivalent |
| AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 3 | AMP30716 Certificate III in Meat Processing (Quality Assurance) Release 4 | New elective unit added: AMPG307 and AMPX431 | Equivalent |
| AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 3 | AMP40415 Certificate IV in Meat Processing (Quality Assurance) Release 4 | New elective units added: AMPX431, AMPA404 and AMPA416AMPA411 corrected to AMPA416 in prerequisite requirements | Equivalent |
| AMP80215 Graduate Diploma of AgribusinessRelease 4 | AMP80215 Graduate Diploma of AgribusinessRelease 5 | All unit codes and titles checked and MSS408003 replaced with MSS408009 | Equivalent |

Qualifications Release 3.0 to Release 4.0

|  |
| --- |
| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 3.0 to Release 4.0 |
| Code and title (Release 3.0) | Code and title (Release 4.0) | Comments | Equivalence statement |
| AMP20117 Certificate II in Meat Processing (Food Services)Release 1 | AMP20117 Certificate II in Meat Processing (Food Services)Release 2 | New electives added:AMPX210 and AMPX230 Imported units updated – all units are equivalent | Equivalent |
| AMP20216 Certificate II in Meat Processing (Smallgoods)Release 2 | AMP20216 Certificate II in Meat Processing (Smallgoods)Release 3 | Imported unit FDFOP2061A replaced with FBPOPR2069 – unit is equivalent  | Equivalent |
| AMP20316 Certificate II in Meat Processing (Abattoirs)Release 2 | AMP20316 Certificate II in Meat Processing (Abattoirs)Release 3 | New elective units added:AMPX219 and AMPX230 Imported units updated | Equivalent |
| AMP20415 Certificate II in Meat Processing (Meat Retailing)Release 2 | AMP20415 Certificate II in Meat Processing (Meat Retailing)Release 3 | Imported units updated | Equivalent |
| AMP30216 Certificate III in Meat Processing (Food Services) Release 2 | AMP30216 Certificate III in Meat Processing (Food Services)Release 3 | New elective units added:AMPA3138, AMPX314, AMPX315Imported units updated | Equivalent |
| AMP30316 Certificate III in Meat Processing (Meat Safety)Release 1 | AMP30316 Certificate III in Meat Processing (Meat Safety)Release 2 | Imported MSL units updated | Equivalent |
| AMP30516 Certificate III in Meat Processing (Slaughtering)Release 3 | AMP30516 Certificate III in Meat Processing (Slaughtering)Release 4 | New elective unit added:AMPA3138  | Equivalent |
| AMP30616 Certificate III in Meat Processing (General)Release 3 | AMP30616 Certificate III in Meat Processing (General)Release 4 | New elective units added:AMPA3137, AMPA3138, AMPA3139, AMPA3140, AMPX314 and AMPX315 Imported MSL units updated  | Equivalent |
| AMP30716 Certificate III in Meat Processing (Quality Assurance)Release 2 | AMP30716 Certificate III in Meat Processing (Quality Assurance)Release 3 | New elective unit added: AMPA3138 All unit codes and titles checked and updated where required | Equivalent |
| AMP30815 Certificate III in Meat Processing (Retail Butcher)Release 3 | AMP30815 Certificate III in Meat Processing (Retail Butcher)Release 4 | All unit codes and titles checked and updated where requiredAMPX304 prerequisite corrected  | Equivalent |
| AMP30916 Certificate III in Meat Processing (Smallgoods - General)Release 2 | AMP30916 Certificate III in Meat Processing (Smallgoods - General)Release 3 | All unit codes and titles checked, only elective units required updating  | Equivalent |
| AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)Release 2 | AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture)Release 3 | All unit codes and titles checked, only FDF and MSL elective units updated | Equivalent |
| AMP31116 Certificate III in Meat Processing (Livestock Handling)Release 2 | AMP31116 Certificate III in Meat Processing (Livestock Handling)Release 3 | All unit codes and titles checked, only TLID and AMPA 416 and 417 elective units updated | Equivalent  |
| AMP31216 Certificate III in Meat Processing (Packing Operations)Release 1 | AMP31216 Certificate III in Meat Processing (Packing Operations)Release 2 | All unit codes and titles checked, only MSL and FDF elective units updated | Equivalent  |
| AMP40215 Certificate IV in Meat Processing (General)Release 3 | AMP40215 Certificate IV in Meat Processing (General)Release 4 | New elective units added:AMPA415 and AMPX428 All unit codes and titles checked, only FDF and AMPA 416 and 417 elective units updated | Equivalent  |
| AMP40315 Certificate IV in Meat Processing (Leadership)Release 3 | AMP40315 Certificate IV in Meat Processing (Leadership)Release 4 | New elective unit added: AMPX428  | Equivalent  |
| AMP40415 Certificate IV in Meat Processing (Quality Assurance)Release 2 | AMP40415 Certificate IV in Meat Processing (Quality Assurance)Release 3 | New elective units added:AMPA414, AMPA415, AMPX428, AMPX429 and AMPX430All unit codes and titles checked, only FDF and AMPA417 elective units updated | Equivalent  |
| AMP40516 Certificate IV in Meat Processing (Meat Safety)Release 3 | AMP40516 Certificate IV in Meat Processing (Meat Safety)Release 4 | New elective units added:AMPA406, AMPA414, AMPX428 AMPX403 – correction made to prerequisite codeAll unit codes and titles checked, FDF, MSL and AMPA417 elective units updated | Equivalent  |
| AMP50215 Diploma of Meat ProcessingRelease 2 | AMP50215 Diploma of Meat ProcessingRelease 3 | All unit codes and titles checked and MSL unit code updated  | Equivalent  |
| AMP60115 Advanced Diploma of Meat ProcessingRelease 3 | AMP60115 Advanced Diploma of Meat ProcessingRelease 4 | All unit codes and titles checked and MSL unit code updated  | Equivalent  |
| AMP80115 Graduate Certificate in AgribusinessRelease 3 | AMP80115 Graduate Certificate in AgribusinessRelease 4 | All unit codes and titles checked and MSS unit codes updated  | Equivalent  |
| AMP80215 Graduate Diploma of AgribusinessRelease 3 | AMP80215 Graduate Diploma of AgribusinessRelease 4 | All unit codes and titles checked and MSS unit codes in Group A updated  | Equivalent  |

Qualifications Release 2.2 to Release 3.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 2.2 to Release 3.0 |
| --- |
| Code and title (Release 2.2) | Code and title (Release 3.0) | Comments | Equivalence statement |
| AMP20116 Certificate II in Meat Processing (Food Services) | AMP20117 Certificate II in Meat Processing (Food Services) | New elective group added. | Equivalent  |
| AMP20216 Certificate II in Meat Processing (Smallgoods) | AMP20216 Certificate II in Meat Processing (Smallgoods) | Updated superseded and deleted units | Equivalent  |
| AMP20316 Certificate II in Meat Processing (Abattoirs) | AMP20316 Certificate II in Meat Processing (Abattoirs) | Additions and updates to electives | Equivalent  |
| AMP30216 Certificate III in Meat Processing (Food Services) | AMP30216 Certificate III in Meat Processing (Food Services) | Additions and updates to electives | Equivalent  |
| AMP30516 Certificate III in Meat Processing (Slaughtering) | AMP30516 Certificate III in Meat Processing (Slaughtering) | Incorrect prerequisite unit removed from AMPA3023 Explain opening cuts | Equivalent  |
| AMP30616 Certificate III in Meat Processing (General) | AMP30616 Certificate III in Meat Processing (General) | Additions and updates to electives | Equivalent  |
| AMP30716 Certificate III in Meat Processing (Quality Assurance) | AMP30716 Certificate III in Meat Processing (Quality Assurance) | Additions and updates to electives | Equivalent  |

| AMP30815 Certificate III in Meat Processing (Retail Butcher) | AMP30815 Certificate III in Meat Processing (Retail Butcher) | Additions and updates to electives | Equivalent  |
| --- | --- | --- | --- |
| AMP30916 Certificate III in Meat Processing (Smallgoods – General) | AMP30916 Certificate III in Meat Processing (Smallgoods – General) | Additions and updates to electivesCode correction made to mapping information | Equivalent  |
| AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) | AMP31016 Certificate III in Meat Processing (Smallgoods - Manufacture) | Updated superseded and deleted units | Equivalent  |
| AMP31116 Certificate III in Meat Processing (Livestock Handling) | AMP31116 Certificate III in Meat Processing (Livestock Handling) | Additions and updates to electives | Equivalent  |
| AMP40215 Certificate IV in Meat Processing (General) | AMP40215 Certificate IV in Meat Processing (General) | Additions and updates to electives | Equivalent  |
| AMP40315 Certificate IV in Meat Processing (Leadership) | AMP40315 Certificate IV in Meat Processing (Leadership) | Additions and updates to electives | Equivalent  |
| AMP40415 Certificate IV in Meat Processing (Quality assurance) | AMP40415 Certificate IV in Meat Processing (Quality assurance) | Additions and updates to electives | Equivalent  |
| AMP40516 Certificate IV in Meat Processing (Meat Safety) | AMP40516 Certificate IV in Meat Processing (Meat Safety) | Additions and updates to electives | Equivalent  |
| AMP50115 Diploma of Meat Processing (Meat Retailing) | AMP50115 Diploma of Meat Processing (Meat Retailing) | Updated superseded and deleted units | Equivalent  |
| AMP60115 Advanced Diploma of Meat Processing | AMP60115 Advanced Diploma of Meat Processing | Updated superseded and deleted units | Equivalent  |
| AMP80115 Graduate Certificate in Agribusiness | AMP80115 Graduate Certificate in Agribusiness | Updated superseded and deleted units | Equivalent  |
| AMP80215 Graduate Diploma of Agribusiness | AMP80215 Graduate Diploma of Agribusiness | Updated superseded and deleted units | Equivalent  |

Qualifications Release 2.1 to Release 2.2

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 2.1 to Release 2.2 |
| --- |
| Code and title (Release 2.1) | Code and title (Release 2.2) | Comments | Equivalence statement |
| AMP40516 Certificate IV in Meat Processing (Meat Safety) | AMP40516 Certificate IV in Meat Processing (Meat Safety) | Update to packaging rules to correct unit title | Equivalent  |

Qualifications Release 2.0 to Release 2.1

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 2.0 to Release 2.1 |
| --- |
| Code and title (Release 2.0) | Code and title (Release 2.1) | Comments | Equivalence statement |
| AMP30616 Certificate III in Meat Processing(General) | AMP30616 Certificate III in Meat Processing(General) | New release to correct prerequisite requirements | Equivalent  |
| AMP30516 Certificate III in Meat Processing (Slaughtering) | AMP30516 Certificate III in Meat Processing (Slaughtering) | New release to correct prerequisite requirements | Equivalent  |

Qualifications Release 1.0 to Release 2.0

| *Mapping of qualifications from AMP Australian Meat Processing Training Package*Release 1.0 to Release 2.0 |
| --- |
| Code and title (Release 1.0) | Code and title (Release 2.0) | Comments | Equivalence statement |
| AMP20415 Certificate II in Meat Processing (Meat Retailing) | AMP20415 Certificate II in Meat Processing (Meat Retailing) | Selected superseded imported units updated | Equivalent  |
| AMP30815 Certificate III in Meat Processing (Retail Butcher) | AMP30815 Certificate III in Meat Processing (Retail Butcher) | Selected superseded imported units updated | Equivalent  |
| AMP40215 Certificate IV in Meat Processing (General) | AMP40215 Certificate IV in Meat Processing (General) | Selected superseded imported units updatedNew unit AMPX427 Dry age meat added to Elective Group A Technical Units | Equivalent  |
| AMP40315 Certificate IV in Meat Processing (Leadership) | AMP40315 Certificate IV in Meat Processing (Leadership) | Selected superseded imported units updated | Equivalent  |
| AMP50215 Diploma of Meat Processing | AMP50215 Diploma of Meat Processing | Selected superseded imported units updated | Equivalent  |
| AMP60115 Advanced Diploma of Meat Processing | AMP60115 Advanced Diploma of Meat Processing | Superseded imported units updated | Equivalent  |
| AMP80115 Graduate Certificate in Agribusiness | AMP80115 Graduate Certificate in Agribusiness | Selected superseded imported units updated | Equivalent  |
| AMP80215 Graduate Diploma of Agribusiness | AMP80215 Graduate Diploma of Agribusiness | Selected superseded imported units updated | Equivalent  |

Qualifications MTM11 Release 4.0 to AMP Release 1.0

| *Mapping of qualifications from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Release 1.0* |
| --- |
| Code and title (MTM11 Release 4.0) | Code and title (AMP Release 1.0) | Comments | Equivalence statement |
| MTM20311 Certificate II in Meat Processing (Meat Retailing) | AMP20415 Certificate II inMeat Processing (MeatRetailing) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM30813 Certificate III in Meat Processing (Retail Butcher) | AMP30815 Certificate III in Meat Processing (Retail Butcher) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM40411 Certificate IV in Meat Processing (General) | AMP40215 Certificate IV in Meat Processing (General) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM40111 Certificate IV in Meat Processing (Leadership) | AMP40315 Certificate IV in Meat Processing(Leadership) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM40311 Certificate IV in Meat Processing (Quality Assurance) | AMP40415 Certificate IV in Meat Processing (Quality Assurance) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM50211 Diploma of Meat Processing (Meat Retailing) | AMP50115 Diploma of Meat Processing (Meat Retailing) | Updated to meet Standards for Training Packages | Equivalent  |
| MTM50111 Diploma of Meat Processing | AMP50215 Diploma of Meat Processing | Updated to meet Standards for Training Packages | Equivalent  |
| MTM60111 Advanced Diploma of Meat Processing | AMP60115 Advanced Diploma of Meat Processing  | Updated to meet Standards for Training Packages | Equivalent  |

| MTM70111 Vocational Graduate Certificate in Agribusiness | AMP80115 Graduate Certificate in Agribusiness | Updated to meet Standards for Training Packages | Equivalent  |
| --- | --- | --- | --- |
| MTM80111 Graduate Diploma of Agribusiness | AMP80215 Graduate Diploma of Agribusiness | Updated to meet Standards for Training Packages | Equivalent  |

Skill sets mapping for AMP Australian Meat Processing Training Package

Skill sets Release 8.0 to Release 9.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 8.0 to Release 9.0 |
| --- |
| Code and title (Release 8.0) | Code and title (Release 9.0) | Comments | Equivalence statement |
| AMPSS00001 Animal Welfare Officer Skill SetRelease 2 | AMPSS00001 Animal Welfare Officer Skill SetRelease 3 | Minor update to language used | Equivalent |
| AMPSS00002 Bandsaw Operator (Meat Retail) Skill Set | AMPSSXXX01 Bandsaw Operator (Meat Retail) Skill Set | Pathways information and unit codes and titles updated | Equivalent |
| AMPSS00018 Game Harvester Skill Set | AMPSSXXX02 Game Harvester Skill Set | Licensing statement, pathways information and unit codes and titles updated | Not equivalent |
| AMPSS00022 Green Offal Processing (Maws Processing) Skill Set | AMPSSXXX03 Green Offal Processing (Maws Processing) Skill Set | Pathways information and unit codes and titles updated | Not equivalent |
| AMPSS00028 Knife Sharpening Skill Set | AMPSSXXX04 Knife Sharpening Skill Set | Pathways information and unit codes and titles updated | Not equivalent |
| AMPSS00040 Meat Processing Cleaner (Amenities) Skill | AMPSSXXX05 Meat Processing Cleaner (Amenities) Skill | Pathways information updated, skill set requirements updated to include replacement unit and to update unit codes and titles | Not equivalent |
| AMPSS00044 Meat Processing Core Skill Set | AMPSSXXX06 Meat Processing Core Skill Set | Pathways information and unit codes and titles updated | Not equivalent |
| AMPSS00048 Process Animal Covering Skill Set | AMPSSXXX07 Process Animal Covering Skill Set | Pathways information and unit codes and titles updated, pre-requisite requirement added | Not equivalent |
| AMPSS00061 Animal Welfare Officer Assistant Skill Set | AMPSSXXX08 Animal Welfare Officer Assistant Skill Set | Pathways information updated and unit added | Not equivalent |

Skill sets Release 7.0 to Release 8.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 7.0 to Release 8.0 |
| --- |
| Code and title (Release 7.0) | Code and title Release (Release 8.0) | Comments | Equivalence statement |
| AMPSS00001 Animal Welfare Skill SetRelease 2 | AMPSS00001 Animal Welfare Skill SetRelease 3 | Updated unit codes | Equivalent |
| Not applicable | AMPSS00081 Meat Processing Mentor | This skill set has been created to address a skill or task required by industry that is not covered by an existing skill set | Newly created  |
| Not applicable | AMPSS00082 Pathway to Certificate IV in Meat Skill Set | This skill set has been created to address a skill or task required by industry that is not covered by an existing skill set | Newly created  |

Skill sets Release 6.0 to Release 7.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 6.0 to Release 7.0 |
| --- |
| Code and title (Release 6.0) | Code and title (Release 7.0) | Comments | Equivalence statement |
| AMPSS00012 Cook and Process Meats for Meat Retail Product Range Skill Set  | AMPSS00080 Prepare Cooked and Processed Meat for Retail Product Range Skill Set  | Title, description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |
| AMPSS00049 Produce Cooked Fermented Meat Products Skill Set Release 1 | AMPSS00049 Produce Cooked Fermented Meat Products Skill Set Release 2 | Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |
| AMPSS00050 Produce Cooked Meat Products Skill Set Release 1 | AMPSS00050 Produce Cooked Meat Products Skill Set Release 2 | Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |
| AMPSS00051 Produce Dried Meat Products Skill Set Release 1 | AMPSS00051 Produce Dried Meat Products Skill Set Release 2 | Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |
| AMPSS00052 Produce Smoked Meat Products Skill Set Release 1 | AMPSS00052 Produce Smoked Meat Products Skill Set Release 2 | Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |
| AMPSS00053 Produce UCFM Products Skill Set Release 1 | AMPSS00053 Produce UCFM Products Skill Set Release 2 | Description, pathways, target group information, suggested words for statement of attainment and one unit code updated. | Equivalent |

| Not applicable | AMPSS00077 Operate a Rendering Plant that includes Batch Cooking Skill Set  | Skill set has been created to address a defined industry need | Newly created  |
| --- | --- | --- | --- |
| Not applicable | AMPSS00078 Operate a Rendering Plant that includes Continuous Cooking Skill Set  | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00079 Operate a Rendering Plant that includes Low Temperature Cooking Skill Set | Skill set has been created to address a defined industry need | Newly created  |

Skill sets Release 5.0 to Release 5.1

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 5.0 to Release 5.1 |
| --- |
| Code and title (Release 5.0) | Code and title (Release 5.1) | Comments | Equivalence statement |
| AMPSS00074 Poultry Processing Supervisor Skill Set | Not applicable | Skill set deleted due to removal of units which has resulted in the outcomes described by the skill set not longer being met. Units removed have been deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC | Deleted |

Skill sets Release 4.0 to Release 5.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 4.0 to Release 5.0 |
| --- |
| Code and title (Release 4.0) | Code and title (Release 5.0) | Comments | Equivalence statement |
| AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1)Release 2 | AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1)Release 3 | Superseded units updated:NWPGEN008 replaced with NWPGEN021NWPNET023 replaced with NWPNT040NWPTRT061 replaced with NWPTRT027 | Equivalent |
| AMPSS00058 Meat Processing Waste Water Irrigation Skill Set (level 2)Release 1 | AMPSS00058 Meat Processing Waste Water Irrigation Skill Set (level 2)Release 2 | Superseded units updated:NWPTRT061 replaced with NWPTRT027NWPTRT062 replaced with NWPTRT028 | Equivalent  |
| AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set (level 2)Release 1 | AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set (level 2)Release 2 | Superseded units updated:NWPNET042 replaced with NWPNET052NWPTRT061 replaced with NWPTRT027NWPTRT052 replaced with NWPTRT022NWPTRT054 replaced with NWPTRT024 | Equivalent  |
| Not applicable | AMPSS00065 Meat Processing Halal Slaughter Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00066 Wild Game Harvest Internal Auditor Skill Set | Skill set has been created to address a defined industry need | Newly created  |

| Not applicable | AMPSS00067 Poultry Processing Quality Assurance Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| --- | --- | --- | --- |
| Not applicable | AMPSS00068 Poultry Pre-processing Skill Set (Electrical Stunning) | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00069 Poultry Stunning, Bleeding, Scalding and De-feathering Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00070 Poultry Evisceration Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00071 Poultry Processing Boning and Filleting Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00072 Poultry Further Processing Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00073 Poultry Processing Waste Disposal Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00074 Poultry Processing Supervisor Skill Set | Skill set has been created to address a defined industry need | Newly created  |
| Not applicable | AMPSS00075 Poultry Pre-processing Skill Set (Gas Stunning) | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00076 Poultry Processing Initial Chilling Skill Set | Skill set has been created to address a defined industry need | Newly created  |

Skill sets Release 3.0 to Release 4.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 3.0 to Release 4.0 |
| --- |
| Code and title (Release 3.0) | Code and title (Release 4.0) | Comments | Equivalence statement |
| AMPSS00001 Animal Welfare Officer Skill SetRelease 1 | AMPSS00001 Animal Welfare Officer Skill SetRelease 2 | Updated unit code | Equivalent  |
| AMPSS00029 Lairage Supervisor Skill SetRelease 1 | AMPSS00029 Lairage Supervisor Skill SetRelease 2 | Updated unit code | Equivalent  |
| AMPSS00037 - Meat Industry Microbiological Testing Skill SetRelease 1 | AMPSS00037 - Meat Industry Microbiological Testing Skill SetRelease 2 | Updated unit codes | Equivalent  |
| AMPSS00055 Transport Livestock Skill SetRelease 1 | AMPSS00055 Transport Livestock Skill SetRelease 2 | Updated unit code | Equivalent  |
| AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3)Release 1 | AMPSS00060 Meat Processing Waster Water Environment Officer Skill Set (level 3)Release 2 | Updated unit codes | Equivalent  |

| Not applicable | AMPSS00062 Food Processing Pest Control Skill Set | Skill set has been created to address a defined industry need | Newly created |
| --- | --- | --- | --- |
| Not applicable | AMPSS00063 Meat Processing Warehouse Operator Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00064 Meat Processing Warehouse Supervisor Skill Set | Skill set has been created to address a defined industry need | Newly created |

Skill sets Release 2.0 to Release 3.0

| *Mapping of skill sets from AMP Australian Meat Processing Training Package*Release 2.0 to Release 3.0 |
| --- |
| Code and title (Release 2.0) | Code and title (Release 3.0) | Comments | Equivalence statement |
| AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1) | AMPSS00057 Meat Processing Waste Water Operator Skill Set (level 1) | Updated 3 deleted units with NWPGEN008 Sample and test wastewater, NWPTRT061 Operate and control wastewater processes and NWPNET023 Maintain and repair network assets for wastewater. | Equivalent  |
| Not applicable | AMPSS00061 Animal Welfare Officer Assistant Skill set | Skill set has been created to address a defined industry need | Newly created |

Skill sets Release MTM11 4.0 to AMP Release 2.0

| Mapping of skill sets from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Release 2.0 |
| --- |
| Code and title (MTM11 Release 4.0) | Code and title (AMP Release 2.0) | Comments | Equivalence statement |
| MTMSS00001 Animal Welfare Officer Skill Set | AMPSS00001 Animal Welfare Officer Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00002 Bandsaw Operator (Meat Retail) Skill Set | AMPSS00002 Bandsaw Operator (Meat Retail) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00003 Bandsaw Operator (Small Stock) Skill Set | AMPSS00003 Bandsaw Operator (Small Stock) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00004 Basic Bandsaw Operator Skill Set | AMPSS00004 Basic Bandsaw Operator Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00005 Basic Meat Industry Skill Set | AMPSS00005 Basic Meat Industry Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00006 Carcase Trimming (Contamination Trim) Skill Set | AMPSS00006 Carcase Trimming (Contamination Trim) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00007 Carcase Trimming (Retain Rail) Skill Set | AMPSS00007 Carcase Trimming (Retain Rail) Skill Set | Updated to meet Standards for Training Packages | Equivalent |

| MTMSS00008 Carcase Trimming (Specifications Trim – Knife) Skill Set | AMPSS00008 Carcase Trimming (Specifications Trim – Knife) | Updated to meet Standards for Training Packages | Equivalent |
| --- | --- | --- | --- |
| MTMSS00009 Carcase Trimming (Specifications Trim – Whizzard Knife) Skill Set | AMPSS00009 Carcase Trimming (Specifications Trim – Whizzard Knife) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00010 Carcase Trimming (SRM Removal) Skill Set | AMPSS00010 Carcase Trimming (SRM Removal) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00011 Cheek Meat Recovery Skill Set | AMPSS00011 Cheek Meat Recovery Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00012 Cooked and Processed Meats for Meat Retail Product Range Skill Set | AMPSS000012 Cooked and Processed Meats for Meat Retail Product Range Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00013 Despatch Carcase from the Slaughter Floor Skill Set | AMP00013 Despatch Carcase from the Slaughter Floor Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00014 Effective Stunning (Captive Bold) Skill Set | AMP00014 Effective Stunning (Captive Bolt) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00015 Effective Stunning (Electrical Stunning) Skill Set | AMPSS00015 Effective Stunning (Electrical Stunning) | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00016 Effective Stunning (Gas Stunning) Skill Set | AMPSS00016 Effective Stunning (Gas Stunning) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00017 Fellmongering Skill Set | AMPSS00017 Fellmongering Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00018 Game Harvester Skill Set | AMPSS00018 Game Harvester Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00019 Game Industry Depot Management Skill Set | AMPSS00019 Game Industry Depot Management Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00020 Game Pre-dressing Inspection Skill Set | AMPSS00020 Game Pre-dressing Inspection Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00021 Green Offal Processing (Clean Trip Room) Skill Set | AMPSS00021 Green Offal Processing (Clean Tripe Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00022 Green Offal Processing (Maws Processing) Skill Set | AMPSS00022 Green Offal Processing (Maws Processing) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00023 Green Offal Processing (Paunch Opening and Trim – Beef) Skill Set | AMPSS00023 Green Offal Processing (Paunch Opening and Trim – Beef) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00026 Green Offal Processing (Runner Room) Skill Set | AMPSS00025 Green Offal Processing (Runner Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00027 Head Chain Operator Skill Set | AMPSS00026 Head Chain Operator Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00028 Human Slaughter of Animals Skill Set | AMPSS00027 Humane Slaughter of Animals Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00029 Knife Sharpening Skill Set | AMPSS00028 Knife Sharpening Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00030 Lairage Supervisor Skill Set | AMPSS00029 Lairage Supervisor Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00031 Loadout Carcase Product Skill Set | AMPSS00030 Loadout Carcase Product Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00032 Loadout Carton Product Skill Set | AMPSS00031 Loadout Carton Product Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00033 Meat Hygiene Assessment (Carcase) Skill Set | AMPSS00032 Meat Hygiene Assessment (Carcase) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00034 Meat Hygiene Assessment (Carton Meat) Skill Set | AMPSS00033 Meat Hygiene Assessment (Carton Meat) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00035 Meat Hygiene (Offal Room) Skill Set | AMPSS00034 Meat Hygiene Assessment (Offal Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00036 Meat Hygiene Assessment (Process Monitoring) Skill Set | AMPSS00035 Meat Hygiene Assessment (Process Monitoring) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00037 Meat Hygiene Assessment Officer Skill Set | AMPSS00036 Meat Hygiene Assessment Officer Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00038 Meat Industry Microbiological Testing Skill Set | AMPSS00037 Meat Industry Microbiological Testing Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00039 Meat Packer (Boning Room) Skill Set | AMPSS00038 Meat Packer (Boning Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00040 Meat Packer (Offal Room) Skill Set | AMPSS00039 Meat Packer (Offal Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00041 Meat Processing Cleaner (Amenities) Skill Set | AMPSS00040 Meat Processing Cleaner (Amenities) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00042 Meat Processing Cleaner (Boning Room) Skill Set | AMPSS00041 Meat Processing Cleaner (Boning Room) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00043 Meat Processing Cleaner (Chiller) Skill Set | AMPSS00042 Meat Processing Cleaner (Chiller) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00044 Meat Processing Cleaner (Slaughter Floor) Skill Set | AMPSS00043 Meat Processing Cleaner (Slaughter Floor) Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00045 Meat Processing Core Skill Set | AMPSS00044 Meat Processing Core Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00046 Meat Processing Environmental Officer Skill Set | Not applicable | Discontinued | Not applicable |
| MTMSS00047 Meat Processing Livestock Handler Skill Set | AMPSS00045 Meat Processing Livestock Handler Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00048 Pack Meat Products Skill Set | AMPSS00046 Pack Meat Products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00049 Prepare Head for Inspection Skill Set | AMPSS00047 Prepare Head for Inspection Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00050 Process Animal Covering Skill Set | AMPSS00048 Process Animal Covering Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00051 Produce Cooked Fermented Meat Products Skill Set | AMPSS00049 Produce Cooked Fermented Meat Products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00052 Produce Cooked Meat Products Skill Set | AMPSS00050 Produce Cooked Meat Products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00053 Produce Dried Meat Products Skill Set | AMPSS00051 Produce Dried Meat Products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00054 Produce Smoked Meat Products Skill Set | AMPSS00052 Produce Smoked products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00055 Produce UCFM Products Skill Set | AMPSS00053 Produce UCFM Products Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00056 Tongue Meat Recovery Skill Set | AMPSS00054 Tongue Meat Recovery Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| MTMSS00057 Transport Livestock Skill Set | AMPSS00055 Transport Livestock Skill Set | Updated to meet Standards for Training Packages | Equivalent |
| Not applicable | AMPSS00056 Meat Processing New Supervisor Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00057 Meat Processing Waste Water Operator Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00058 Meat Processing Waste Water Irrigation Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00059 Meat Processing Waste Water Non-irrigation Skill Set | Skill set has been created to address a defined industry need | Newly created |
| Not applicable | AMPSS00060 Meat Processing Waste Water Environment Officer Skill Set | Skill set has been created to address a defined industry need | Newly created |

Unit of competency mapping for AMP Australian Meat Processing Training Package

Units of competency Release 8.0 to Release 9.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 8.0 to Release 9.0 |
| --- |
| Code and title (Release 8.0) | Code and title (Release 9.0) | Comments | Equivalence statement |
| AMPA2000 Prepare animals for slaughter | AMPLSK2X01 Prepare animals for slaughter  | Unit code updatedUnit sector code addedUnit application updatedMinor updates to Performance Criteria Foundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2001 Feed race | AMPLSK2X02 Feed race  | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2002 Restrain animal | AMPLSK2X03 Restrain animal  | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2003 Perform emergency kill  | AMPLSK2X04 Perform emergency kill | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2005 Unload livestock | AMPLSK2X05 Unload livestock | Unit code updatedUnit sector code addedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2007 Identify animals using electronic systems  | AMPLSK2X06 Identify animals using electronic systems  | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2008 Shackle animal  | AMPLSK2X07 Shackle and hang animal | Unit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2009 Operate electrical stimulator | AMPCAR2X01 Operate electrical stimulator | Unit code updatedSector code addedUnit application updatedPerformance Criteria clarified to ensure AQF2Foundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2010 Remove head | AMPCAR2X02 Remove head | Unit code updated Unit sector code addedUnit application updatedPre-requisite removedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2011 Cut hocks  | AMPCAR2X03 Cut hocks | Unit code updated Unit sector code addedUnit application updatedPre-requisite removedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2025 Operate scalding/dehairing equipment | AMPOPR2X17 Operate scalding and dehairing equipment | Unit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2026 Operate whizard knife | AMPOPR2X02 Operate whizard knife | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2027 Operate rise and fall platform | AMPOPR2X03 Operate rise and fall platform  | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2028 Operate vacuum blood collection process | Not applicable | These skills are no longer required by industry | Proposed for deletion |
| AMPA2029 Operate nose roller | AMPOPR2X04 Operate nose roller | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2030 Operate pneumatic cutter | AMPOPR2X05 Operate pneumatic cutter | Unit sector code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2031 Operate circular saw | AMPOPR2X06 Operate circular saw | Unit code updated Unit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2032 Prepare carcase and equipment for hide or pelt puller | AMPCAR2X29 Prepare carcase and equipment for hide or pelt puller | Unit code updatedUnit sector addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2035 Operate new technology or process | AMPOPR2X18 Operate new technology or process | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2036 Operate sterivac equipment | AMPOPR2X19 Operate sterivac equipment | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2037 De-rind meat cuts | AMPOPR2X07 De-rind meat cuts | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2038 De-nude meat cuts | AMPOPR2X08 De-nude meat cuts | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2040 Operate frenching machine | AMPOPR2X09 Operate frenching machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2041 Operate cubing machine | AMPOPR2X10 Operate cubing machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2042 Cure and corn in a meat processing plant | AMPOPR2X11 Cure and corn product in a meat processing plant | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2043 Operate head splitter | AMPOPR2X12 Operate head splitter | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2050 Operate jaw breaker | AMPOPR2X13 Operate jaw breaker | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2068 Inspect meat for defects | AMPQUA2X02 Inspect meat for defects | Unit merged with AMPA2078 Inspect meat for defects in a packing roomUnit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2069 Assemble and prepare cartons | AMPPKG2X01 Assemble and prepare cartons | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2070 Identify cuts and specifications | AMPPKG2X02 Identify cuts and specifications | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2071 Pack meat products | AMPPKG2X03 Pack meat products | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2073 Operate carton scales | AMPPKG2X04 Operate carton scales | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2074 Operate strapping machine | AMPPKG2X05 Operate strapping machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2075 Operate carton forming machine | AMPPKG2X06 Operate carton forming machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2076 Operate automatic CL determination machine | AMPOPR2X01 Operate automatic chemical lean testing machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2078 Inspect meat for defects in a packing room | AMPQUA2X02 Inspect meat for defects | Unit merged with AMPA2068 Inspect meat for defectsUnit code and title updated Unit sector code addedUnit application updatedPrerequisite removedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2081 Drop tongue | AMPCAR2X33 Free tongue | Unit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2083 Bone head | AMPCAR2X30 Bone head | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2084 Remove cheek meat | AMPABACAR2X31 Remove cheek meat | Unit code updatedUnit code sector addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2085 Bar head and remove cheek meat | AMPCAR2X32 Bar head and remove cheek meat | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2086 Process thick skirts | AMPOFF2X07 Process skirts | Unit merged with AMPA2087 Process thin skirtsUnit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2087 Process thin skirts | AMPOFF2X07 Process skirts | Unit merged with AMPA2086 Process thick skirtsUnit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2088 Process offal | AMPOFF2X08 Process offal | Unit merged with AMPA2100 Overview offal processing Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2089 Process runners | AMPOFF2X09 Process runners | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2100 Overview offal processing | AMPOFF2X08 Process offal | Unit merged with AMPA2088 Process offal Unit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2101 Prepare and trim honeycomb | AMPABA2X10 Prepare and trim honeycomb | Unit code updatedUnit sector cod addedUnit application updatedPre-requisite removedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2102 Recover mountain chain | AMPOFF2X11 Recover mountain chain | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2103 Further process tripe | AMPOFF2X12 Further process tripe | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2104 Trim processed tripe | AMPOFF2X13 Trim processed tripe | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2105 Process small stock tripe | AMPOFF2X14 Process small stock tripe | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2106 Process bibles | AMPOFF2X15 Process bibles | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2107 Process maws | AMPOFF2X16 Process maws | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2108 Loadout meat product | AMPLOA2X01 Loadout meat product | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA2109 Store carcase product | AMPLOA2X02 Store carcase product | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA2110 Store carton product | AMPLOA2X03 Store carton product | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA2111 Locate storage areas and product | AMPLOA2X04 Locate product in storage area  | Unit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA2112 Complete re-pack operation | AMPPKG2X07 Complete re-pack operation | Unit code updatedUnit sector code addedUnit application updated Performance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2113 Bag carcase | AMPLOA2X05 Bag carcase | Unit code updated Unit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA2114 Overview offal processing on the slaughter floor | AMPOFF2X01 Separate offal | Unit merged with AMPA2115 Separate Offal and AMPA2116 Trim offal fatUnit code and title updatedUnit sector code addedUnit application updatedPrerequisite updatedPerformance Criteria revisedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2115 Separate offal | AMPOFF2X01 Separate offal | Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2116 Trim offal fatUnit code updatedUnit sector code addedUnit application updatedPrerequisite updatedPerformance Criteria revisedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2116 Trim offal fat | AMPOFF2X01 Separate offal | Unit merged with AMPA2114 Overview offal processing on the slaughter floor and AMPA2116 Trim offal fatUnit code and title updatedUnit sector code addedUnit application updatedPrerequisite updatedPerformance Criteria revisedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2117 Separate and tie runners | AMPOFF2X02 Separate and seal runners | Unit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2118 Recover thin skirts | AMPOFF2X03 Recover skirts | Merged with AMPA2125 Remove thick skirtsUnit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2125 Remove thick skirts | AMPOFF2X03 Recover skirts | Merged with AMPA2118 Recover thin skirtsUnit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent  |
| AMPA2126 Remove flares | AMPOFF2X4 Free flares | Unit code and title updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2127 Recover offal | AMPOFF2X05 Recover offal | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2128 Overview hide, pelt, skin processing | AMPHID2X01 Trim hide or skin | Unit merged with AMPA2129 Trim hide or skinUnit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2129 Trim hide or skin | AMPHID2X01 Trim hide or skin | Unit merged with AMPA2128 Overview hide, pelt, skin processingUnit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2130 Salt hide or skin | AMPHID2X02 Salt hide or skin | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2131 Grade hide or skin | AMPHID2X03 Sort hide or skin | Unit title and code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2132 Despatch hide or skin | Not applicable | Duplication of skills, proposed replacement: TLID0016 operate a forklift | Proposed for deletion |
| AMPA2133 Treat hides chemically | Not applicable | These skills are no longer required by industry | Proposed for deletion |
| AMPA2134 Chill, ice hides | AMPHID2X05 Chill or ice hides | Unit code updatedUnit sector code addedUnit application updatedPrerequisite updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2135 Crop pelts | Not applicable | These skills are no longer required by industry | Proposed for deletion |
| AMPA2136 Overview fellmongering operations | AMPHID2X04 Chemically treat skins  | Unit merged with AMPA2137 Chemically treat skins for fellmongering process and AMPA2138 Prepare chemicals for fellmongering processUnit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2137 Chemically treat skins for fellmongering process | AMPHID2X04 Chemically treat skins  | Unit merged with AMPA2136 Overview fellmongering operations and AMPA2138 Prepare chemicals for fellmongering processUnit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2138 Prepare chemicals for fellmongering process | AMPHID2X04 Chemically treat skins | Unit merged with AMPA2136 Overview fellmongering operations and AMPA2137 Chemically treat skins for fellmongering processUnit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria updated | Not equivalent |
| AMPA2139 Operate wool dryer and press | AMPHID2X09 Operate wool dryer and press | Unit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2140 Perform sweating operation on fellmongered skins | AMPHID2X06 Perform sweating operation on fellmongered skins | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2146 Perform skin fleshing operation | AMPHID2X07 Operate fellmongering machinery | Unit merged with AMPA2148 Operate wool pullerUnit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2147 Skirt and weigh fellmongered wool | AMPHID2X08 Skirt and weigh fellmongered wool | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2148 Operate wool puller | AMPHID2X07 Operate fellmongering machinery | Unit merged with AMPA2146 Perform skin fleshing operationUnit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2149 Dispose of condemned carcase | AMPCAR2X34 Break down and bone carcase for pet meat or rendering | Unit merged with AMPA2163 Break down and bone carcase for pet meat or renderingUnit code updated Unit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA2150 Skin condemned carcase | AMPCAR3X01 Skin condemned carcase | Unit coded and updated to match AQF3 Unit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2152 Process paunch | AMPOFF2X06 Process paunch | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2153 Process slink by-products | AMPREN2X07 Process slink by-products | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updated Performance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2154 Process pet meat | AMPREN2X02 Process pet meat | Unit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2156 Process blood | AMPREN2X03 Process blood | Unit code updatedUnit sector code addedUnit application updatedPrerequisite updatedPerformance Criteria clarifiedFoundation skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2157 Overview rendering process | AMPREN2X04 Operate meat meal mill | Unit merged with AMPA2160 Operate meat meal millUnit code updated Unit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA2160 Operate meat meal mill | AMPREN2X04 Operate meat meal mill | Unit merged with AMPA2157 Overview rendering processUnit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA2161 Operate waste recovery systems | AMPOPR3X01 Operate waste recovery systems | Unit coded and updated to match AQF3Performance Criteria updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA2162 Pack and despatch rendered products | AMPREN2X05 Pack and dispatch rendered products | Unit code and title updatedUnit sector code addedUnit application updated Performance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA2163 Break down and bone carcase for pet meat or rendering | AMPCAR2X34 Break down and bone carcase for pet meat or rendering | Unit merged with AMPA2149 Dispose of condemned carcaseUnit code updatedUnit sector code addedUnit application updatedPre-requisite updatedPerformance Criteria updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA2171 Clean carcase hanging equipment | AMPCLE2X01 Clean carcase hanging equipment | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPA2172 Clean amenities and grounds | Not applicable | Duplication of skills, proposed replacement:CPPCLO3103 Clean and maintain amenities | Proposed for deletion |
| AMPA2173 Overview cleaning program | AMPOPR2X02 Clean boning room | Unit merged with AMPA2174 Clean after operations – boning roomUnit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2173 Overview cleaning program | AMPCLE2X02 Clean boning room after operations | Unit merged with AMPA2174 Clean after operations – boning roomUnit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2173 Overview cleaning program | AMPCLE2X03 Clean slaughter floor after operations | Unit merged with AMPA2175 Clean after operations - slaughter floorUnit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2174 Clean after operations – boning room | AMPCLE2X02 Clean boning room after operations | Unit merged with AMPA2173 Overview cleaning programUnit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2174 Clean after operations – boning room | AMPCLE2X02 Clean boning room after operations | Unit merged with AMPA2173 Overview cleaning programUnit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2175 Clean after operations - slaughter floor | AMPCLE2X03 Clean slaughter floor after operations | Unit merged with AMPA2173 Overview cleaning program Unit code and title updatedUnit application updatedPerformance Criteria updatedFoundation skills addedAssessment requirements updated | Not equivalent |
| AMPA2176 Transport meat and meat products | AMPOPR2X14 Transport meat and meat products | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation skills addedAssessment requirements reworded for clarity | Equivalent |
| AMPABA201 Operate meat size reduction equipment | AMPREN2X06 Operate meat size reduction equipment | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPABA202 Operate blow line | AMPREN2X01 Operate blow line | Unit code updatedUnit application updatedPerformance Criteria clarifiedFoundation Skills clarifiedAssessment Requirements reworded for clarity | Equivalent |
| AMPCOR201 Maintain personal equipment | AMPQUA2X03 Apply hygiene and sanitation practices | Unit merged with AMPCOR202 Apply hygiene and sanitation practices Unit code and title updatedUnit sector code addedUnit application updatedElements and Performance Criteria revisedFoundation skills addedAssessment Requirements updated | Not equivalent |
| AMPCOR201 Maintain personal equipment | AMPWHS2X01 Follow safe work policies and procedures | Unit merged with AMPCOR204 Follow safe work policies and procedures Release 2Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria revisedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPCOR202 Apply hygiene and sanitation practices | AMPQUA2X03 Apply hygiene and sanitation practices  | Unit merged with AMPCOR201 Maintain personal equipment Unit code and title updatedUnit sector code addedUnit application updatedElements and Performance Criteria revisedFoundation skills addedAssessment Requirements updated | Not equivalent |
| AMPCOR203 Comply with Quality Assurance and HACCP requirements  | AMPQUA2X04 Follow food safety and quality systems | Unit code and title updatedUnit sector code addedUnit application updatedPerformance Criteria revisedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPCOR204 Follow safe work policies and procedures Release 2 | AMPWHS2X01 Follow safe work policies and procedures | Unit merged with AMPCOR201 Maintain personal equipmentUnit code updatedUnit sector code addedUnit application updatedPerformance Criteria revisedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPCOR205 Communicate in the workplace | AMPCOM2X01 Communicate in the workplace | Unit code updatedUnit sector code updatedUnit application updatedElements and Performance Criteria clarifiedFoundation skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPCOR206 Overview the meat industry  | AMPOPR2X01 Complete induction to a meat processing workplace  | Unit code and title updatedUnit sector code updatedUnit application updatedElements and Performance Criteria revisedFoundation skills addedAssessment Requirements reworded for clarity | Not equivalent |
| AMPP201 Operate a dicing, stripping or mincing process | AMPPOU2X09 Operate a poultry dicing, stripping or mincing process | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP202 Operate an evisceration process | AMPPOU2X06 Operate a poultry evisceration process | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP203 Grade poultry carcass | AMPPOU2X08 Grade poultry carcase | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP204 Harvest edible poultry offal | AMPPOU2X07 Harvest edible poultry offal | Unit code updatedUnit sector code addedUnit application updated Foundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP205 Operate a marinade injecting process | AMPPOU2X10 Operate a poultry marinade injecting process | Unit code updated Unit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP206 A Operate a washing and chilling process | AMPPOU2X05 Operate a poultry washing and chilling process | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP207 Operate the bird receival and hanging process | AMPPOU2X02 Operate the bird receival and hanging process | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP208 Operate a stunning, killing and defeathering process | AMPPOU2X04 Operate a poultry stunning, killing and defeathering process | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP209 Operate the live bird receival process | AMPPOU2X01 Operate the live bird receival process | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPP210 Prepare birds for stunning | AMPPOU2X03 Prepare birds for stunning | Unit code updatedUnit sector code addedUnit application updatedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPPKG2X6 Operate carton sealing machine | AMPPKG2X10 Operate carton sealing machine | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPR108 Monitor meat temperature from receival to sale | AMPQUA202 Monitor meat temperature  | Unit title and code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPR210 Receive meat product | AMPRET2X01 Receive meat products | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX202 Clean work area during operations | AMPOPR201 Clean work area during operations | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX205 Clean chillers | AMPOPR203 Clean chillers | Unit sector code updatedThree Elements addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX206 Operate forklift in a specific workplace | Not applicable | Duplication of skills, proposed replacement: TLID0016 operate a forklift (note this unit will not be able to be deleted yet as it sits in 2 other Cert III qualifications) | Proposed for deletion |
| AMPX207 Vacuum pack product | AMPPKG2X08 Vacuum pack product | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX208 Apply environmentally sustainable work practices | AMPENV2X01 Apply environmentally sustainable work practices | Unit code updatedUnit sector code addedUnit application updated Performance Criteria clarifiedFoundation Skills revisedAssessment Requirements reworded for clarity | Equivalent |
| AMPX212 Package product using automatic packing and labelling equipment | AMPPKG2X09 Package product using automatic packing and labelling equipment | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX215 Operate tenderiser | AMPOPR2X15 Operate tenderiser | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX216 Operate mincer | AMPOPR2X16 Operate mincer | Unit code updatedUnit sector code addedUnit application updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX218 Operate metal detection unit | AMPOPR204 Operate metal detection unit | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPX219 Follow electronic labelling and traceability systems in a food processing establishment | AMPQUA201 Follow electronic labelling and traceability systems in a food processing establishment | Unit sector code updatedMinor revisions to Performance Evidence and Assessment Conditions | Equivalent |

Units of competency Release 7.0 to Release 8.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 7.0 to Release 8.0 |
| --- |
| Code and title (Release 7.0) | Code and title (Release 8.0) | Comments | Equivalence statement |
| Not applicable | AMPCOM301 Communicate effectively at work | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created |
| AMPA2006 Apply animal welfare and handling requirements | AMPLSK201 Apply animal welfare and handling requirements | Unit code updatedPerformance Criteria rearranged for clarityFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| AMPA3002 Handle animals humanely while conducting ante-mortem inspection | AMPLSK301 Handle animals humanely while conducting ante-mortem inspection | Unit code updatedPerformance Criteria clarifiedElement 4 and 5 combinedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |

| AMPA3003 Assess effective stunning and bleeding | AMPQUA311 Assess effective stunning and bleeding | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedAssessment Requirements reworded for clarity | Equivalent |
| --- | --- | --- | --- |
| AMPA3043 Prepare head for inspection | AMPABA301 Prepare head for inspection | Unit code updatedMandatory workplace requirements clarified Prerequisite removedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3047 Prepare and present viscera for inspection | AMPABA302 Prepare and present viscera for inspection | Unit code updatedMandatory workplace requirements clarified Prerequisite removedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3069 Perform ante-mortem inspection and make disposition | AMPMSY303 Conduct ante-mortem inspection and make disposition | Unit code and title updatedPerformance Criteria clarified and duplication removedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| AMPA3072 Perform carcase Meat Hygiene Assessment  | AMPQUA304 Perform carcase Meat Hygiene Assessment  | Unit code updatedPrerequisite removedElement 1 addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3073 Perform process monitoring for Meat Hygiene Assessment | AMPQUA305 Perform process monitoring for Meat Hygiene Assessment | Unit code updatedElement 1 addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised  | Not equivalent |
| AMPA3074 Perform boning room Meat Hygiene Assessment | AMPQUA306 Perform boning room Meat Hygiene Assessment | Unit code updatedElement 1 addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3081 Perform offal Meat Hygiene Assessment | AMPQUA307 Perform offal Meat Hygiene Assessment  | Unit code updatedElement 1 addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3092 Grade beef carcases using Meat Standards Australia standards | AMPQUA308 Grade beef carcases using MSA standards | Unit sector code updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3093 Use standard product descriptions – sheep and goats | AMPABA303 Use standard product descriptions – sheep and goats | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA3094 Use standard product descriptions – beef | AMPABA304 Use standard product descriptions – beef | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA3095 Use standard product descriptions – pork | AMPABA305 Use standard product descriptions – pork | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA3100 Perform manual chemical lean testing | AMPQUA309 Perform manual chemical lean testing | Unit sector code updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3101 Overview of the NLIS for sheep and goats | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3102 Overview of the NLIS program utilising RFIDs | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3103 Manage NLIS data for livestock in lairage | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3104 Manage NLIS data for sheep and goats in lairage | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3105 Manage NLIS for direct purchase of stock identified with an RFID | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3106 Manage NLIS for direct purchase of sheep or goats | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3107 Manage NLIS data for saleyard purchase of livestock | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3108 Manage NLIS for saleyard purchase of sheep or goats | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3112 Manage NLIS data from RFIDs on the slaughter floor | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3115 Undertake pre slaughter checks of NVDs, PICs and RFIDs | AMPOPR303 Manage animal identification data | Unit merged into redesigned unit | Not equivalent |
| AMPA3116 Supervise meat packing operation | AMPPKG302 Supervise meat packing operation | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent  |
| AMPA3118 Monitor pH and temperature decline | AMPQUA407 Conduct and validate pH/temperature declines to MSA standards | Unit merged into redesigned unit | Not equivalent |
| AMPA3119 Apply food animal anatomy and physiology to inspection processes | AMPMSY301 Apply food animal anatomy and physiology to inspection processes | Unit code and title updatedUnit application updatedElements and Performance Criteria revised – content relating to diseases and conditions moved to new unitFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3120 Perform ante and post-mortem inspection - Ovine and Caprine | AMPMSY401 Perform ante and post-mortem inspection - Ovine and Caprine | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3121 Perform ante and post-mortem inspection - Bovine | AMPMSY402 Perform ante and post-mortem inspection - Bovine | Unit sector code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3122 Perform ante and post-mortem inspection - Porcine | AMPMSY403 Perform ante and post-mortem inspection - Porcine | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3123 Perform ante and post-mortem inspection - Poultry | AMPMSY404 Perform ante and post-mortem inspection – Poultry | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3124 Perform ante and post-mortem inspection - Ratites  | AMPMSY405 Perform ante and post-mortem inspection – Ratites | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3125 Perform ante and post-mortem inspection - Camels  | AMPMSY406 Perform ante and post-mortem inspection - Camels | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3127 Perform post-mortem inspection - Wild game | AMPMSY407 Perform post-mortem inspection - Wild game | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3128 Perform ante and post-mortem inspection - Rabbits  | AMPMSY408 Perform ante and post-mortem inspection – Rabbits  | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3129 Perform ante and post-mortem inspection - Deer  | AMPMSY409 Perform ante and post-mortem inspection - Deer | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3130 Perform ante and post-mortem inspection - Horses  | AMPMSY410 Perform ante and post-mortem inspection – Equine  | Unit code and title updatedPerformance Criteria clarified – some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3131 Identify and report emergency diseases of food animals  | AMPMSY302 Recognise signs of emergency and notifiable animal diseases | Unit sector code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA3132 Perform ante and post-mortem inspection - Alpacas or Llamas  | AMPMSY411 Perform ante and post-mortem inspection - Alpacas or Llamas  | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| AMPA3135 Perform ante and post-mortem inspection - Calves | AMPMSY412 Perform ante and post-mortem inspection – Calves | Unit code updatedPerformance Criteria clarified - some moved to Knowledge Evidence fieldFoundation Skills addedPerformance Evidence, Knowledge evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent  |
| Not applicable | AMPMSY413 Recognise diseases and conditions during inspection of food animal | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created  |
| Not applicable | AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created |
| Not applicable | AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created |
| AMPA3139 Prepare market reports - cattle | AMPLSK302 Assess cattle according to industry standards | Unit code and title updatedMandatory workplace requirements clarified Revised Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions | Not equivalent |
| AMPA3140 Prepare market reports - sheep | AMPLSK303 Assess sheep and lambs according to industry standards | Unit code updatedMandatory workplace requirements clarified Performance Criteria, Foundation Skills, Knowledge Evidence, Performance Evidence and Assessment Conditions revised | Not equivalent |
| AMPA400 Utilise refrigeration index | AMPQUA403 Utilise refrigeration index | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA401 Implement a Meat Hygiene Assessment program | AMPQUA404 Maintain a Meat Hygiene Assessment program | Unit sector code updatedPrerequisites addedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA402 Oversee plant compliance with the Australian standards for meat processing | AMPQUA405 Oversee compliance with Australian Standards for meat processing | Unit code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent  |
| AMPA403 Apply meat science | AMPQUA406 Apply meat science | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA404 Conduct and validate pH and temperature declines to MSA standards | AMPQUA407 Conduct and validate pH/temperature declines to MSA standards | Unit title and code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA405 Develop and implement Quality Assurance program for a rendering plant | Not applicable  | The unit is deleted as the skill and/or task is no longer required by industry | Deleted  |
| AMPA406 Inspect transportation container or vehicle | AMPQUA310 Inspect transportation container or vehicle | Unit sector code updatedOne element split into twoPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPA407 Contribute to abattoir design and construction processes | AMPQUA408 Contribute to meat processing premises design and construction processes | Unit title and code updated Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPA413 Review or develop an Emergency Animal Disease Response Plan | AMPQUA409 Review or develop an Emergency Animal Disease Response Plan | Unit code updatedPerformance Criteria refinedAssessment Requirements reworded for clarity | Equivalent |
| AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant | AMPQUA410 Manage the collection, monitoring and interpretation of animal health data  | Unit sector code and title updatedAssessment Requirements reworded for clarity | Equivalent |
| AMPA415 Manage biogas facilities | AMPMGT401 Manage biogas facilities | Unit sector code updatedPerformance Criteria clarifiedPerformance Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| AMPA416 Oversee humane handling of animals | AMPLSK401 Oversee humane handling of animals | Unit code updatedPerformance Criteria and Assessment Requirements reworded for clarity | Equivalent |
| AMPA417 Conduct an animal welfare audit of a meat processing plant | AMPAUD401 Conduct an animal welfare audit of a meat processing premises | Unit code and title updatedPerformance Criteria clarifiedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent  |
| AMPCOR401 Manage own work performance | AMPLDR404 Manage own work performance and development | Unit title changedUnit code updatedPerformance Criteria clarifiedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPCOR402 Facilitate Quality Assurance Process  | AMPQUA401 Support food safety and quality programs | Updated unit code and titleElements and Performance Criteria reworkedFoundation skills addedAssessment requirements revised | Not equivalent |
| AMPCOR403 Participate in workplace health and safety risk control process | AMPWHS401 Monitor workplace health and safety processes | Unit code and title updatedElement 1 addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPCOR404 Facilitate hygiene and sanitation performance | AMPQUA402 Maintain good manufacturing practice in meat processing | Unit redesigned for GMP, incorporating hygiene and sanitation | Not equivalent |
| AMPG300 Overview wild game meat industry | AMPGAM301 Apply knowledge of the wild game meat industry | Unit code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPG301 Operate a game harvesting vehicle | AMPGAM302 Operate a wild game harvester vehicle | Unit code and title updatedMandatory workplace requirements clarified Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPG302 Eviscerate, inspect and tag wild game carcase in the field | AMPGAM304 Eviscerate, inspect and tag wild game carcase in the field | Prerequisite removedMandatory workplace requirements clarified Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPG306 Use firearms to harvest wild game | AMPGAM303 Use firearms to safely and humanely harvest wild game | Unit code and title updatedPerformance Criteria clarifiedElement 4 addedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPMGT601 Benchmark to manage and improve enterprise performance  | AMPMGT608 Benchmark to manage and improve workplace performance | Title updatedFoundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions for clarity | Equivalent |
| AMPMGT602 Monitor and manage organisational legal responsibilities Release 2 | AMPMGT602 Monitor and manage organisational legal responsibilities Release 3 | Foundation Skills added Minor changes to unit Application, Performance Evidence and Assessment Conditions | Equivalent |
| AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 2 | AMPMGT603 Manage meat processing systems to maintain and improve product quality Release 3 | Minor changes to unit Application, Performance evidence and Assessment Conditions | Equivalent |
| AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systems  | AMPMGT609 Manage effective operation of meat workplace cold chain and refrigeration systems  | Title updatedFoundation Skills addedMinor changes to unit Application, Performance Evidence and Assessment Conditions for clarity | Equivalent |
| AMPMGT606 Analyse and develop enterprise systems for new opportunities  | AMPMGT610 Analyse and develop workplace systems for new opportunities  | Title updatedFoundation Skills addedMinor changes to unit Application, Performance Evidence and Assessment Conditions for clarity | Equivalent |
| AMPMGT803 Communicate and negotiate in a culturally diverse context | AMPMGT810 Communicate and negotiate in a culturally diverse context | Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| AMPMGT805 Develop and manage international business operations | AMPMGT811 Develop and manage international business operations | Foundation skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPMGT807 Manage change to organisational electronic technology systems | AMPMGT812 Manage change to organisational digital technology systems | Unit title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| AMPMGT808 Undertake research project | AMPMGT813 Undertake research project | Foundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| Not applicable | AMPQUA301 Comply with hygiene and sanitation requirements | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created  |
| Not applicable | AMPQUA302 Maintain food safety and quality programs | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created  |
| AMPR321 Collect and prepare standard samples | AMPQUA303 Collect and prepare standard samples | Unit code updatedPerformance Criteria clarifiedElement 2 addedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX204 Maintain production records | AMPQUA315 Maintain production records | Unit code updated to reflect work requirements Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX209 Sharpen knives  | AMPWHS201 Sharpen and handle knives safely  | Unit sector code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge evidence and Assessment Conditions revised | Not equivalent |
| AMPX301 Assess product in chillers | AMPQUA312 Assess meat product in chillers | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX306 Provide coaching | AMPPPL301 Provide coaching | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX307 Provide mentoring | AMPPPL302 Provide mentoring | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX308 Follow and implement an established work plan | AMPOPR301 Follow and implement an established work plan | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX310 Perform pre-operations hygiene assessment  | AMPQUA313 Perform pre-operations hygiene assessment  | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent  |
| AMPX311 Monitor production of packaged product to customer specifications | AMPPKG301 Monitor production of packaged product to customer specifications | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX312 Calculate carcase yield in a boning room | AMPQUA411 Calculate carcase yield in a boning room | Unit sector code updated Foundation Skills updated and Core Skills for Work information removedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX314 Handle meat product in cold stores | AMPOPR302 Handle meat product in cold stores | Unit sector code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores | AMPQUA314 Follow hygiene, sanitation and quality requirements when handling chilled or frozen meat | Unit sector code and title updated to reflect contentMandatory workplace requirements clarified WHS focus moved from Assessment Requirements to Performance Criteria'sPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent  |
| AMPX401 Monitor meat preservation process | AMPQUA419 Monitor meat preservation process | Unit code updatedMandatory workplace requirements clarified Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX402 Monitor and overview the production of processed meats and smallgoods | AMPQUA420 Monitor the production of processed meats and smallgoods | Unit title and code changedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX403 Monitor and overview the production of Uncooked Comminuted Fermented Meat (UCFM) | AMPQUA424 Monitor the production of UCFM smallgoods | Unit code and title updatedElements and Performance Criteria revisedFoundation Skills addedAssessment Requirements revised | Not equivalent |
| AMPX404 Conduct an internal audit of a documented program | AMPQUA416 Conduct an internal audit of a documented program | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX405 Conduct statistical analysis of process | Not applicable  | The unit is deleted as the skill and/or task is no longer required by industry | Deleted  |
| AMPX406 Manage or oversee an external audit of the establishment's quality system  | AMPQUA421 Prepare for and respond to an external audit of the establishment's quality system  | Unit code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX407 Oversee export requirements | AMPLDR405 Oversee export requirements | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX411 Foster a learning culture in a meat enterprise | AMPLDR406 Foster a learning culture in a meat processing workplace | Unit code and title updatedFoundation Skills addedAssessment Requirements revised | Equivalent |
| AMPX412 Build productive and effective workplace relationships | AMPCOM401 Build productive and effective workplace relationships | Unit code updatedElements reorderedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX413 Manage and maintain a food safety plan | Not applicable  | The unit is deleted as the skill and/or task is no longer required by industry | Deleted  |
| AMPX415 Specify beef product using AUS-MEAT language | AMPQUA412 Specify beef product using AUS-MEAT language | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX416 Specify sheep product using AUS-MEAT language | AMPQUA413 Specify sheep product using AUS-MEAT language | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX417 Specify pork product using AUS-MEAT language | AMPQUA422 Specify pork product using AUS-MEAT language | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX419 Participate in product recall | AMPQUA414 Coordinate a product recall | Unit title and sector updatedElements and Performance Criteria addedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system | AMPQUA423 Participate in the ongoing development and implementation of a HACCP based QA system | Unit code and title updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX421 Establish sampling program | AMPQUA417 Establish sampling program | Unit code updatedPerformance Criteria clarifiedElement 1 split into twoFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX422 Develop and implement work instructions and SOPs | AMPLDR401 Develop and implement work instructions and SOPs | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX423 Supervise new recruits | AMPLDR402 Supervise new recruits | Unit sector code updatedMandatory workplace requirements clarified Performance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX424 Raise and validate requests for export permits and Meat Transfer Certificates | AMPMSY416 Raise and validate requests for export permits and Meat Transfer Certificates | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarityMandatory workplace requirements clarified | Equivalent |
| AMPX425 Conduct a document review | AMPQUA418 Conduct a document review | Unit code updatedPerformance Criteria clarifiedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent |
| AMPX426 Undertake chiller assessment to AUS-MEAT requirements  | AMPQUA415 Undertake chiller assessment to AUS-MEAT requirements  | Unit code updatedFoundation Skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions revised | Not equivalent  |
| AMPX428 Plan, conduct and report a workplace incident investigation | AMPLDR403 Plan, conduct and report a workplace incident investigation | Unit sector code updatedCore Skills for Work information removed from Foundation SkillsPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX429 Develop and implement a TACCP and VACCP plan | AMPMGT515 Develop and implement a TACCP and VACCP plan | Unit code updated to reflect sector and complexity of contentPerformance Evidence and Assessment Conditions reworded for clarity | Equivalent |
| AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises | AMPPMG401 Develop, implement and evaluate a pest control program in a food processing premises | Unit code and title updatedCore Skills for Work information removedPerformance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity | Equivalent |
| Not applicable  | AMPWHS301 Contribute to workplace health and safety processes | The unit has been created to address a skill or task required by industry that is not covered by an existing unit  | Newly created |

Units of competency Release 6.0 to Release 7.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 6.0 to Release 7.0 |
| --- |
| Code and title (Release 6.0) | Code and title (Release 7.0) | Comments | Equivalence statement |
| AMPA2158 Operate hogger | AMPABA201 Operate meat size reduction equipment | Title and application changed to better reflect work task.Unit sector addedPerformance criteria added, revised, reordered, or merged for clarityFoundation skills updatedPerformance Evidence, Knowledge Evidence and Assessment Conditions updated | Not equivalent |

| AMPA2159 Operate blow line | AMPABA202 Operate blow line | Application changed Unit sector added. Code updated to better reflect work task.Performance criteria added, revised, reordered, or merged for clarityFoundation skills addedPerformance Evidence, Knowledge Evidence and Assessment Conditions updated | Not equivalent |
| --- | --- | --- | --- |
| AMPA3082 Operate batch cooker | AMPREN301 Operate and monitor a batch rendering process | Unit redesigned to incorporate AMPA3082 Operate batch cooker merged with AMPA3084 Operate press. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3083 Operate continuous cooker | AMPREN302 Operate and monitor a continuous dry rendering process | Unit redesigned to incorporate AMPA3083 Operate continuous cooker merged with AMPA3084 Operate press. Unit code and title updated to reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly | Not equivalent |
| AMPA3084 Operate press | AMPREN301 Operate and monitor a batch rendering process | Unit redesigned to incorporate AMPA3082 Operate batch cooker merged with AMPA3084 Operate press. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3084 Operate press | AMPREN302 Operate and monitor a continuous dry rendering process | Unit redesigned to incorporate AMPA3083 Operate continuous cooker merged with AMPA3084 Operate press. Unit code and title updated to reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly | Not equivalent |
| AMPA3085 Operate wet rendering process | AMPREN303 Operate and monitor a low temperature wet rending process | New unit sector. Unit code and title updated to better reflect work task.Updated Elements and Performance CriteriaAdded Foundation SkillsRevised Performance Evidence and Knowledge Evidence | Not equivalent |
| AMPA3087 Operate a tallow processing plant | AMPREN304 Operate a tallow refining process | Unit redesigned to incorporate AMPA3087 Operate a tallow processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3088 Operate blood processing plant | AMPREN305 Operate a blood coagulation and drying process | Unit redesigned to incorporate AMPA3088 Operate blood processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3089 Produce rendered products hygienically | AMPREN304 Operate a tallow refining process | Unit redesigned to incorporate AMPA3087 Operate a tallow processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3089 Produce rendered products hygienically | AMPREN305 Operate a blood coagulation and drying process | Unit redesigned to incorporate AMPA3088 Operate blood processing plant merged with AMPA3089 Produce rendered products hygienically. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3089 Produce rendered products hygienically | AMPREN306 Render edible products | Unit redesigned to incorporate AMPA3089 Produce rendered products hygienically merged with AMPA3090 Render edible products. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPA3090 Render edible products | AMPREN306 Render edible products | Unit redesigned to incorporate AMPA3089 Produce rendered products hygienically merged with AMPA3090 Render edible products. Unit code and title updated to better reflect work task. Elements and Performance Criteria refined for clarity. Foundation skills updated. Assessment requirements refined accordingly. | Not equivalent |
| AMPS207 Slice product using simple machinery | AMPSMA201 Slice product using simple machinery | Application updated. Unit sector added. Unit code and title updated to better reflect work task.Performance criteria added, revised, reordered, or merged for clarity Foundation skills updatedPerformance Evidence, Knowledge Evidence and Assessment Conditions updated | Not equivalent  |

Units of competency Release 5.1 to Release 6.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 5.1 to Release 6.0 |
| --- |
| Code and title (Release 5.1) | Code and title (Release 6.0) | Comments | Equivalence statement |
| AMPMGT501 Design and manage the food safety system Release 1 | AMPMGT501 Design and manage the food safety system Release 2 | Poultry added to application, word added to PC 5.2, minor wording changes to assessment requirements, assessment conditions updated | Equivalent  |
| AMPMGT502 Manage new product or process developmentRelease 1 | AMPMGT502 Manage new product or process developmentRelease 2 | Foundation skills table updated, minor rewording in assessment requirements | Equivalent  |
| AMPMGT503 Develop and assess a meat retailing business opportunity | Not applicable | This unit has been identified as a duplicate | Deleted |
| AMPMGT504 Develop, manage and maintain quality systems  | AMPMGT514 Develop, manage and maintain quality systems  | Minor wording change in application, correction of typographical errors, performance evidence and assessment conditions updated | Not equivalent  |
| AMPMGT505 Manage maintenance systems Release 1 | AMPMGT505 Manage maintenance systems Release 2 | Minor wording and formatting changes, application updated to include poultry, smallgoods, feedlots and wholesalers, assessment conditions updated | Equivalent  |

| AMPMGT506 Manage utilities and energyRelease 1 | AMPMGT506 Manage utilities and energyRelease 2 | Foundation skills table updated, minor changes to assessment requirements | Equivalent  |
| --- | --- | --- | --- |
| AMPMGT507 Manage and improve meat industry plant operationsRelease 1 | AMPMGT507 Manage and improve meat industry plant operationsRelease 2 | Foundation skills table updated, minor wording changes, and assessment conditions updated | Equivalent  |
| AMPMGT508 Manage environmental impacts of meat processing operations Release 1 | AMPMGT508 Manage environmental impacts of meat processing operationsRelease 2 | Feedlots included in application, minor wording changes, assessment conditions updated | Equivalent  |
| AMPMGT509 Manage, maintain and continuously improve workplace health and safety plans and systemsRelease 1 | AMPMGT509 Manage, maintain and continuously improve workplace health and safety plans and systemsRelease 2 | Foundation skills table updated, performance evidence updated, minor wording changes, assessment conditions updated | Equivalent  |
| AMPMGT510 Manage transportation of meat, meat products and meat by-products | AMPMGT513 Manage transportation of meat, meat products and meat by-products | New PC added to Element 5, element, performance criteria, performance evidence and assessment conditions updated | Not equivalent  |
| Not applicable | AMPMGT511 Manage feedlot facility | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPMGT512 Manage supply chain and enterprise animal welfare performance | Unit has been created to address an emerging skill required by industry | Newly created  |
| AMPMGT601 Benchmark to manage and improve enterprise performanceRelease 1 | AMPMGT601 Benchmark to manage and improve enterprise performanceRelease 2 | Minor wording changes, assessment conditions updated | Equivalent |
| AMPMGT602 Monitor and manage organisational legal responsibilitiesRelease 1 | AMPMGT602 Monitor and manage organisational legal responsibilitiesRelease 2 | Minor wording changes, assessment conditions updated | Equivalent |
| AMPMGT603 Manage meat processing systems to maintain and improve product qualityRelease 1 | AMPMGT603 Manage meat processing systems to maintain and improve product qualityRelease 2 | Foundation Skills table updated, minor wording changes, assessment conditions updated | Equivalent  |
| AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systemsRelease 1 | AMPMGT604 Manage effective operation of meat enterprise cold chain and refrigeration systemsRelease 2 | Minor wording changes, assessment requirements updated | Equivalent  |
| AMPMGT605 Assess and purchase livestockRelease 1 | AMPMGT605 Assess and purchase livestockRelease 2 | Foundation Skills table updated; assessment conditions updated | Equivalent  |
| AMPMGT606 Analyse and develop enterprise systems for new opportunitiesRelease 2 | AMPMGT606 Analyse and develop enterprise systems for new opportunitiesRelease 3 | Feedlots included in application; assessment requirements updated | Equivalent  |
| AMPMGT607 Establish new marketsRelease 1 | AMPMGT607 Establish new marketsRelease 2 | Assessment conditions updated | Equivalent |

Units of competency Release 5.0 to Release 5.1

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 5.0 to Release 5.1 |
| --- |
| Code and title (Release 5.0) | Code and title (Release 5.1) | Comments | Equivalence statement |
| AMPA2004 Assess, purchase and transport calves | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA2020 Remove and record tag | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA2039 Operate rib puller | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA2066 Operate a decontamination unit | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA2151 Eviscerate condemned carcase | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |

| AMPA2155 Skin slinks | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| --- | --- | --- | --- |
| AMPA3041 Eviscerate wild game animal carcase | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA3061 Operate leg boning machine | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA3067 Bone carcase using mechanical aids (large stock) | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA3091 Implement a Quality Assurance program for rendering plant | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA3096 Use standard product descriptions - kangaroos | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPA3114 Undertake pre slaughter checks of NVDs and PICs for NLIS for sheep and goats | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPX313 Contribute to energy efficiency | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPX408 Coordinate contracts | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPX409 Prepare and evaluate resource proposals | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPX414 Assess and evaluate meat industry requirements and processes | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |
| AMPX427 Dry age meat | Not applicable | Unit deleted as part of meeting Skills Ministers’ priority of removing training products with low or no enrolments, as agreed by the AISC  | Deleted |

Units of competency Release 4.0 to Release 5.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 4.0 to Release 5.0 |
| --- |
| Code and title (Release 4.0) | Code and title (Release 5.0) | Comments | Equivalence statement |
| Not applicable | AMPA3015 Perform animal slaughter in accordance with Halal certification requirements | Unit has been created to address an emerging skill required by industry | Newly created |
| AMPA3050 Bone large stock carcase – forequarterRelease 1 | AMPA3050 Bone large stock carcase – forequarterRelease 2 | Minor wording change made to PC 2.1 | Equivalent |
| AMPA3051 Bone large stock carcase - hindquarter Release 1 | AMPA3051 Bone large stock carcase - hindquarter Release 2 | Minor wording change made to PC 2.1 | Equivalent |
| AMPA3071 Implement food safety programRelease 1 | AMPA3071 Implement food safety programRelease 2 | Performance and knowledge evidence reordered so they are more logically sequenced, removed duplicated item in knowledge evidence | Equivalent |
| AMPA3072 Perform carcase Meat Hygiene AssessmentRelease 1 | AMPA3072 Perform carcase Meat Hygiene AssessmentRelease 2 | Knowledge evidence reworded for clarity | Equivalent |
| AMPA3081 Perform offal Meat Hygiene Assessment | AMPA3081 Perform offal Meat Hygiene Assessment | Knowledge evidence reworded for clarity, minor corrections made  | Equivalent |

| AMPA3124 Perform ante and post-mortem inspection – RatitesRelease 1 | AMPA3124 Perform ante and post-mortem inspection – RatitesRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| --- | --- | --- | --- |
| AMPA3125 Perform ante and post-mortem inspection – CamelRelease 1 | AMPA3125 Perform ante and post-mortem inspection – CamelRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| AMPA3128 Perform ante and post-mortem inspection – RabbitsRelease 1 | AMPA3128 Perform ante and post-mortem inspection – RabbitsRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| AMPA3129 Perform ante and post-mortem inspection – DeerRelease 1 | AMPA3129 Perform ante and post-mortem inspection – DeerRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| AMPA3130 Perform ante and post-mortem inspection – HorsesRelease 1 | AMPA3130 Perform ante and post-mortem inspection – HorsesRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| AMPA3131 Identify and report emergency diseases of food animalsRelease 2 | AMPA3131 Identify and report emergency diseases of food animalsRelease 3 | Adjustment made to assessment conditions for clarity of intent  | Equivalent |
| AMPA3132 Perform ante and post-mortem inspection – Alpacas or LlamasRelease 1 | AMPA3132 Perform ante and post-mortem inspection – Alpacas or LlamasRelease 2 | Corrected errors on elements and performance criteria | Equivalent |
| AMPCOR201 Maintain personal equipmentRelease 1 | AMPCOR201 Maintain personal equipmentRelease 2 | Performance evidence updated to be consistent with similar units by removing requirement for three separate occasions, to at least one occasion | Equivalent |
| AMPCOR202 Apply hygiene and sanitation practicesrelease 1 | AMPCOR202 Apply hygiene and sanitation practicesRelease 2 | Minor wording change to knowledge evidence | Equivalent |
| AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 3 | AMPCOR203 Comply with Quality Assurance and HACCP requirements Release 2 | Correction made to expansion of HACCP acronym, to include 'Analysis' in application and performance evidence | Equivalent |
| AMPCOR204 Follow safe work policies and proceduresRelease 1 | AMPCOR204 Follow safe work policies and proceduresRelease 2 | Repeated word removed from Element 2 | Equivalent |
| Not applicable | AMPG307 Inspect wild game field depot | Unit has been created to address an emerging skill required by industry | Newly created  |
| Not applicable | AMPP209 Operate the live bird receival process | Unit has been created to address an emerging skill required by industry | Newly created  |
| Not applicable | AMPP210 Prepare birds for stunning | Unit has been created to address an emerging skill required by industry | Newly created |
| AMPR306 Provide advice on the nutritional role of meatRelease 1 | AMPR306 Provide advice on the nutritional role of meatRelease 2 | Capital letters removed from standard set of food tables to make reference generic | Equivalent  |
| AMPS201 Package product using thermoform processRelease 2 | AMPS201 Package product using thermoform processRelease 3 | Minor wording change made to performance evidence to remove reference to cooked and uncooked products | Equivalent  |
| AMPX209 Sharpen knives Release 1 | AMPX209 Sharpen knivesRelease 2  | Typo corrected in PC 2.2 | Equivalent  |
| Not applicable | AMPX316 Monitor product to be sent to rendering | Unit has been created to address an emerging skill required by industry | Newly created  |
| Not applicable | AMPX317 Monitor product flow in an automated process | Unit has been created to address an emerging skill required by industry | Newly created  |
| Not applicable | AMPX431 Oversee meat processing establishment’s Halal compliance | Unit has been created to address an emerging skill required by industry | Newly created |

Units of competency Release 3.0 to Release 4.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 3.0 to Release 4.0 |
| --- |
| Code and title (Release 3.0) | Code and title (Release 4.0) | Comments | Equivalence statement |
| AMPA2102 Recover mountain chainRelease 1 | AMPA2102 Recover mountain chainRelease 2 | Incorrect code for prerequisite unit corrected | Equivalent  |
| AMPA3069 Perform ante-mortem inspection and make dispositionRelease 1 | AMPA3069 Perform ante-mortem inspection and make dispositionRelease 2 | Reference to post mortem inspection removed from Performance Evidence  | Equivalent  |
| Not applicable | AMPA3137 Operate biogas facilities | Newly created | Not applicable |
| Not applicable | AMPA3138 Identify secondary sexual characteristics — beef | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3139 Prepare market reports – cattle | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3140 Prepare market reports – sheep | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA414 Manage the collection, monitoring and reporting of animal health data from a meat processing plant | Unit has been created to address an emerging skill required by industry | Newly created |

| Not applicable | AMPA415 Manage biogas facilities | Unit has been created to address an emerging skill required by industry | Newly created |
| --- | --- | --- | --- |
| AMPA411 Oversee humane handling of animals | AMPA416 Oversee humane handling of animals | Performance Criteria 1.4 re-written, 1.5 added, Element 3 deleted, Element 4 renumbered and minor changes to Performance and Knowledge EvidenceFoundation skills added | Equivalent |
| AMPA412 Conduct an animal welfare audit of a meat processing plant | AMPA417 Conduct an animal welfare audit of a meat processing plant | Foundation skills added Prerequisite units AMPA2006 andAMPA416 updated | Equivalent  |
| AMPCOR203 Comply with Quality Assurance and HACCP requirementsRelease 1 | AMPCOR203 Comply with Quality Assurance and HACCP requirementsRelease 2 | Minor adjustment made to Performance Evidence requirements | Equivalent |
| AMPP204 Harvest edible poultry offalRelease 1 | AMPP204 Harvest edible poultry offalRelease 2 | Performance criteria related to Element 2 renumbered | Equivalent  |
| AMPP302 Debone and fillet poultry product (manually)Release 1 | AMPP302 Debone and fillet poultry product (manually)Release 2 | Typographical error corrected in Element 2 | Equivalent  |
| AMPS201 Package product using thermoform processRelease 1 | AMPS201 Package product using thermoform processRelease 2 | Minor wording change made to Application to make the unit relevant to more industry sectors | Equivalent  |
| Not applicable | AMPX219 Follow electronic labelling and traceability systems in a food processing establishment | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX230 Undertake pest control in a food processing establishment | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX314 Handle meat product in cold stores | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX315 Follow hygiene, sanitation and quality requirements when handling meat product in cold stores | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX428 Plan, conduct and report a workplace incident investigation | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX429 Develop and implement a TACCP and VACCP plan | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX430 Develop, implement and evaluate a pest control program in a meat processing premises | Unit has been created to address an emerging skill required by industry | Newly created |

Units of competency Release 2.2 to Release 3.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 2.2 to Release 3.0 |
| --- |
| Code and title (Release 2.2) | Code and title (Release 3.0) | Comments | Equivalence statement |
| Not applicable | AMPA2078 Inspect meat for defects in a packing room | Unit has been created to address an emerging skill required by industry | Newly created |
| AMPA3131 Identify and report emergency diseases of food animals | AMPA3131 Identify and report emergency diseases of food animals | Adjustment made to assessment conditions | Equivalent |
| Not applicable | AMPA3136 Monitor welfare of stock during out-of-hours receival | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA413 Review or develop an Emergency Animal Disease Response Plan | Unit has been created to address an emerging skill required by industry | Newly created |
| AMPMGT606 Analyse system and develop enterprise systems for new opportunities | AMPMGT606 Analyse system and develop enterprise systems for new opportunities | Change to wording in description | Equivalent |
| AMPR206 Vacuum pack products in a retail operation | AMPR206 Vacuum pack products in a retail operation | Minor typographical error corrected | Equivalent |
| AMPR310 Cost and price meat products | AMPR310 Cost and price meat products | Minor typographical error corrected | Equivalent |
| AMPR324 Break large stock carcases for retail sale | AMPR324 Break large stock carcases for retail sale | Minor typographical errors corrected | Equivalent |

| AMPS301 Cook, steam and cool product | AMPS301 Cook, steam and cool product | Minor typographical errors corrected | Equivalent |
| --- | --- | --- | --- |
| AMPX214 Package meat and smallgoods product for retail sale | AMPX214 Package meat and smallgoods product for retail sale | Minor typographical errors corrected | Equivalent |
| AMPX310 Perform pre-operations hygiene assessment | AMPX310 Perform pre-operations hygiene assessment | Minor typographical errors corrected | Equivalent |
| AMPX426 Undertake chiller assessment to AUS-MEAT requirements | AMPX426 Undertake chiller assessment to AUS-MEAT requirements | Minor typographical errors corrected | Equivalent |
| FDFPO2001A Operate a dicing, stripping or mincing process | AMPP201 Operate a poultry dicing, stripping or mincing process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2002A Operate an evisceration process | AMPP202 Operate a poultry evisceration process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2003A Grade carcass | AMPP203 Grade poultry carcase | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2004A Harvest edible offal | AMPP204 Harvest edible poultry offal | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2005A Operate a marinade injecting process | AMPP205 Operate a poultry marinade injecting process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2006A Operate a washing and chilling process | AMPP206 Operate a poultry washing and chilling process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2007A Operate the bird receival and hanging process | AMPP207 Operate the bird receival and hanging process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO2008A Operate a stunning, killing and defeathering process | AMPP208 Operate a poultry stunning, killing and defeathering process | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO3001A Operate a chickway system | AMPP301 Operate a poultry carcase delivery system | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| FDFPO3002A Debone and fillet poultry product (manually) | AMPP302 Debone and fillet poultry product (manually) | Unit migrated into AMP Australian Meat Processing Training Package V3.0 | Equivalent |
| Not applicable | AMPX312 Calculate carcase yield in a boning room | Unit has been created to address an emerging skill required by industry | Newly created |

Units of competency Release 2.1 to Release 2.2

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 2.1 to Release 2.2 |
| --- |
| Code and title (Release 2.1) | Code and title (Release 2.2) | Comments | Equivalence statement |
| AMPA408 Inspect wild game meat | Not applicable  | The unit is deleted as the skill or task is no longer required by industry | Deleted  |
| AMPA409 Inspect poultry  | Not applicable  | The unit is deleted as the skill or task is no longer required by industry | Deleted  |
| AMPA410 Inspect ratites  | Not applicable  | The unit is deleted as the skill or task is no longer required by industry | Deleted  |

Units of competency Release 2.0 to Release 2.1

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 2.0 to Release 2.1 |
| --- |
| Code and title (Release 2.0) | Code and title (Release 2.1) | Comments | Equivalence statement |
| AMPA3021 - Perform ‘Y’ cut | AMPA3021 - Perform ‘Y’ cut | New release to correct prerequisite requirements | Equivalent |
| AMPA3023 Explain opening cuts | AMPA3023 Explain opening cuts | New release to correct prerequisite requirements | Equivalent |
| AMPA3024 Perform flanking cuts | AMPA3024 Perform flanking cuts | New release to correct prerequisite requirements | Equivalent |
| AMPA3026 Perform rumping cuts | AMPA3026 Perform rumping cuts | New release to correct prerequisite requirements | Equivalent |
| AMPA3027 Perform rosette cuts | AMPA3027 Perform rosette cuts | New release to correct prerequisite requirements | Equivalent |
| AMPA3028 Perform midline cuts | AMPA3028 Perform midline cuts | New release to correct prerequisite requirements | Equivalent |
| AMPA3031 Operate hide puller | AMPA3031 Operate hide puller | New release to correct prerequisite requirements | Equivalent |

Units of competency MTM11 Release 4.0 to AMP Release 2.0

| Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Release 2.0 |
| --- |
| Code and title (MTM11 Release 4.0) | Code and title (AMP Release 2.0) | Comments | Equivalence statement |
| MTMP2002C Prepare animals for slaughter | AMPA2000 Prepare animals for slaughter | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2004B feed race | AMPA2001 Feed race | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2005B Restrain animal | AMPA2002 Restrain animal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2007B Perform emergency kill | AMPA2003 Perform emergency kill | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2008A Assess, purchase and transport calves | AMPA2004 Assess, purchase and transport calves | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2009B Unload livestock | AMPA2005 Unload livestock | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2010A Apply animal welfare and handling requirements | AMPA2006 Apply animal welfare and handling requirements | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2011C Identify animals using electronic systems | AMPA2007 Identify animals using electronic systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2012C Shackle animal | AMPA2008 Shackle animal | Updated to meet Standards for Training Packages | Equivalent |

| MTMP2013C Operate electrical stimulator | AMPA2009 Operate electrical stimulator | Updated to meet Standards for Training Packages  | Equivalent |
| --- | --- | --- | --- |
| MTMP2014D Remove head | AMPA2010 Remove head | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2015C Cut hocks | AMPA2011 Cut hocks | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2016 Mark brisket | AMPA2012 Mark brisket | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2018C Complete changeover operation | AMPA2013 Complete changeover operation | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2020C Trim pig pre evisceration | AMPA2014 Trim pig pre evisceration | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2021C Number carcase and head | AMPA2015 Number carcase and head | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2022C Punch pelts | AMPA2016 Punch pelts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2023C Remove brisket wool | AMPA2017 Remove brisket wool | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2024C Prepare hide/pelt for removal | AMPA2018 Prepare hide or pelt for removal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2025C Bag tail | AMP2019 Bag tail | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2026B Remove and record tag | AMP2020 Remove and record tag | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2027B Seal/drain urinary tract | AMP2021 Seal or drain urinary tract | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2028B Singe carcase | AMPA2022 Singe carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2029B Shave carcase | AMPA2023 Shave carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTM2030B Flush carcase | AMPA2024 Flush carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2031C Operate scalding/dehairing equipment | AMPA2025 Operate scalding and dehairing equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2032C Operate whizzard knife | AMPA2026 Operate whizzard knife | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2033C Operate rise and fall platform | AMPA2027 Operate rise and fall platform | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2034C Operate vacuum blood collection | AMPA2028 Operate vacuum blood collection | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2035C Operate nose roller | AMPA2029 Operate nose roller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2036C Operate pneumatic circular saw | AMPA2030 Operate pneumatic cutter | Updated to meet Standards for Training Packages Updated to meet Stan | Equivalent |
| MTMP2037C Operate circular saw | AMPA2031 Operate circular saw | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2038C Prepare carcase and equipment for hide/pelt puller | AMPA2032 Prepare carcase and equipment for hide or pelt puller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2042C Operate new technology or process | AMPA2035 Operate new technology or process | Updated to meet Standards for Training Packages | Equivalent |
| MTM2043C Operate sterivac equipment | AMPA2036 Operate sterivac equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2044B De-rind meat cuts | AMPA2037 De-ring meat cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2045B De-nude meat cuts | AMPA2038 De-nude meat cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2046B Operate rib puller | AMPA2039 Operate rib puller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2047B Operate Frenching machine | AMPA2040 Operate Frenching machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2048B Operate cubing machine | AMPA2041 Operate cubing machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2049B Cure and corn in a meat processing plant | AMPA2042 Cure and corn product in a meat processing plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2050B Operate head splitter | AMPA2043 Operate head splitter | Updated to meet Standards for Training Packages | Equivalent |
| MTM2051C Trim neck | AMPA2044 Trim neck | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2052C Trim forequarter to specification | AMPA2045 Trim forequarter to specification | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2053C Trim hindquarter to specification | AMPA2046 Trim hindquarter to specification | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2054C Inspect hindquarter and remove contamination | AMPA2047 Inspect hindquarter and remove contamination | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2055C Inspect forequarter and remove contamination | AMPA2048 Inspect forequarter and remove contamination | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2057C Remove spinal cord | AMPA2049 Remove spinal cord | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2058B Operate jaw breaker | AMPA2050 Operate jaw breaker | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2061C Grade carcase | AMPA2060 Grade carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2062C Weigh carcase | AMPA2061 Weigh carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2063C Operate semiautomatic tagging machine | AMPA2062 Operate semiautomatic tagging machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2064C Measure fat | AMPA2063 Measure fat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2065C Label and stamp carcase | AMPA2064 Label and stamp carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2066C Wash carcase | AMPA2065 Wash carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2067B Operate a decontamination unit | AMPA20366 Operate a decontamination unit | Updated to meet Standards for Training Packages | Equivalent |
| MTM2068B Remove tenderloin | AMPA2067 Remove tenderloin | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2071C Inspect meat for defects | AMPA2068 Inspect meat for defects | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2072C Assemble and prepare cartons | AMPA2067 Assemble and prepare cartons | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2074 Identify cuts and specifications | AMPA2070 Identify cuts and specifications | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2075C Pack meat products | AMPA2071 Pack meat products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2081C Operate carton sealing machine | AMPA2072 Operate carton sealing machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2082C Operate carton scales | AMPA2073 Operate carton scales | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2083C Operate strapping machine | AMPA2074 Operate strapping machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2084C Operate carton forming machine | AMPA2075 Operate carton forming machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2085C Operate automatic CL Determination machine | AMPA2076 Operate automatic CL Determination machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2086B Operate bag forming equipment | AMPA2077 Operate bag forming equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2091C Assess dentition | AMPA2080 Assess dentition | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2092C Drop tongue | AMPA2081 Drop tongue | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2093C Wash head | AMPA2082 Wash head | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2094C Bone head | AMPA2083 Bone head | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2095C Remove cheek meat | AMPA2084 Remove cheek meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2096C Bar head and remove cheek meat | AMPA2085 Bar head and remove cheek meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2102C Process thick skirts | AMPA2086 Process thick skirts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2115C Process thin skirts | AMPA2087 Process thin skirts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2116B Process offal | AMPA2088 Process offal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2117B Process runners | AMPA2089 Process runners | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2118B Overview offal processing | AMPA2100 Overview offal processing | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2121C Prepare and trim honeycomb | AMPA2101 Prepare and trim honeycomb | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2122C Recover mountain chain | AMPA2102 Recover mountain chain | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2123C Further process tripe | AMPA2103 Further process tripe | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2124C Trim processed tripe | AMPA2104 Trim processed tripe | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2125C Process small stock tripe | AMPA2105 Process small stock tripe | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2126C Process bibles | AMPA2106 Process bibles | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2127B Process maws | AMPA2107 Process maws | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2132C Loadout meat product | AMPA2108 Loadout meat product | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2133C Store carcase product | AMPA2109 Store carcase product | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2134C Store carton product | AMPA2110 Store carton product | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2135C Locate storage areas and product | AMPA2111 Locate storage areas and product | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2136C Complete repack operation | AMPA2112 Complete re-pack operation | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2137B bag carcase | AMPA2113 Bag carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2141C Overview offal processing on the slaughter floor | AMPA2114 Overview offal processing on the slaughter floor | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2143C Separate offal | AMPA2115 Separate offal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2144C Trim offal fat | AMPA2116 Trim offal fat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2145C Separate and tie runners | AMPA2117 Separate and tie runners | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2147C Recover thin skirt | AMPA2118 Recover thin skirt | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2148C Remove thick skirt | AMPA2125 Remove thick skirts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2149B Remove flares | AMPA2126 Remove flares  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2150B Recover offal | AMPA2127 Recover offal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2151C Overview hide, pelt, skin processing | AMPA2128 Overview hide or pelt or skin processing | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2152C Trim hide or skin | AMPA2129 Trim hide or skin | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2153C Salt hide or skin | AMPA2130 Salt hide or skin | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2154C Grade hide or skin | AMPA211 Grade hide or skin | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2155C Despatch hide or skin | AMPA2132 Despatch hide or skin | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2156B Treat hides chemically | AMPA2133 Treat hides chemically | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2157B Chill, ice hides | AMPA2134 Chill or ice hides | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2158B Crop pelts | AMPA2135 Crop pelts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2161C Overview fellmongering operations | AMPA2136 Overview fellmongering operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2162C Chemically treat skins for fellmongering process | AMPA2137 Chemically treat skins for fellmongering process | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2163C Prepare chemicals for fellmongering | AMPA2138 Prepare chemicals for fellmongering process | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2164C Operate wool drier and press | AMPA2139 Operate wool drier and press | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2165C Perform sweating operations on fellmongered skills | AMPA2140 Perform sweating operation on fellmongered skins | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2166C Perform skin fleshing operation | AMPA2146 Perform skin fleshing operation | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2167C Skirt and weigh fellmongered wool | AMPA2147 Skirt and weigh fellmongered wool | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2168B Operate wool puller | AMPA2148 Operate wool puller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2171C Dispose of condemned carcase | AMPA2149 Dispose of condemned carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2172C Skin condemned carcase | AMPA2150 Skin condemned carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2173C Eviscerate condemned carcase | AMPA2151 Eviscerate condemned carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2175C Process paunch | AMPA2152 Process paunch | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2176C Process slink by-products  | AMPA2153 Process slink by-products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2177C Process pet meat | AMPA2154 Process pet meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2178B Skin slinks  | AMPA2155 Skin slinks | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2179B Process blood  | AMPA2156 Process blood | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2181C Overview rendering process  | AMPA2157 Overview | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2182C Operate hogger  | AMPA2158 Operate hogger | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2183C Operate blow line  | AMPA2159 Operate blow line | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2184C Operate meat meal mill  | AMPA2160 Operate meat meal mill | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2185C Operate waste recovery systems  | AMPA2161 Operate waste recovery systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2186C Pack and dispatch rendered products  | AMPA2162 Pack and dispatch rendered products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2187C Break down and bone carcase for pet meat or rendering  | AMPA2163 Break down and bone carcase for pet meat or rendering | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2188C Operate air filtration system  | AMPA2170 Operate air filtration system | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2192B Clean carcase hanging equipment  | AMPA2171 Clean carcase hanging equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2193B Clean amenities and grounds  | AMPA2172 Clean amenities and grounds | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2196C Overview cleaning program  | AMPA2173 Overview cleaning program | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2197C Clean after operations – boning room  | AMPA2174 Clean after operations – boning room | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2198C Clean after operations – slaughter floor  | AMPA2175Clean after operations – slaughter floor | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2201C Transport food  | AMPA2176 Transport meat and meat products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3001D Stun animal  | AMPA3000 Stun animal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3002C Stick and bleed animal  | AMPA3001 Stick and bleed animal | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3003A Handle animals humanely while conducting ante mortem inspection  | AMPA3003 Handle animals humanely while conducting ante-mortem inspection | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3004A Assess effective stunning and bleeding  | AMPA3003 Assess effective stunning and bleeding | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3005A Monitor the effective operations of electrical stimulation  | AMPA3004 Monitor the effective operations of electrical stimulation | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3006C Rod weasand  | AMPA3005 Rod weasand | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3007C Seal weasand  | AMPA3006 Seal weasand | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3008C Ring bung  | AMPA3007 Ring bung | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3009C Seal bung  | AMPA3008 Seal bung | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3010A Split carcase  | AMPA3009 Split carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3011C Overview legging operation  | AMPA3010 Overview legging operation | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3012C Make first leg opening cuts  | AMPA3012 Make first leg opening cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3013C Make second leg opening cuts  | AMPA3013 Make second leg opening cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3014C Perform legging on small stock  | AMPA3014 Perform legging on small stock | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3015A Bone neck  | AMPA3020 Bone neck | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3016B Perform “Y” cut  | AMPA3021 Perform “Y” cut | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3017A Skin head | AMPA3022 Skin head | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3021C Explain opening cuts  | AMPA3023 Explain opening cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3022C Perform flanking cuts  | AMPA3024 Perform flanking cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3023C Perform brisket cuts  | AMPA3025 Perform brisket cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3024C Perform rumping cuts  | AMPA3026 Perform rumping cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3025C Perform rosette cuts  | AMPA3027 Perform rosette cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3026C Perform midline cuts  | AMPA3028 Perform midline cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3031C Scald and dehair carcase  | AMPA3029 Scald and dehair carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3032C Operate pelt puller  | AMPA3030 Operate pelt puller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3033C Operate hide puller  | AMPA3031 Operate hide puller | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3034C Remove pelt manually  | AMPA3032 Remove pelt manually | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3036C bed dress carcase  | AMPA3033 Bed dress carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3037C Eviscerate animal carcase  | AMPA3034 Eviscerate animal carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3038C Operate brisket cutter, saw  | AMPA3040 Operate brisket cutter or saw | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3039D Eviscerate wild game field shot carcase  | AMPA3041 Eviscerate wild game animal carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3041C Backdown pig carcase  | AMPA3042 Backdown pig carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3042C Prepare head for inspection  | AMPA3043 Prepare head for inspection | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3043B Operate air knife  | AMPA3044 Operate air knife | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3044B Drop sock and pull shoulder pelt  | AMPA3045 Drop sock and pull shoulder pelt | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3045B Undertake retain rail  | AMPA3046 Undertake retain rail operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3046A Prepare and present viscera for inspection  | AMPA3047 Prepare and present viscera for inspection | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3052C Bone small stock carcase – leg  | AMPA3048 Bone small stock carcase - leg | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3054C Slice and trim leg – small stock  | AMPA3049 Slice and trim leg – small stock | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3055C Bone large stock carcase – forequarter  | AMPA3050 Bone large stock carcase – forequarter | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3056C bone large stock carcase – hindquarter  | AMPA3051 Bone large stock carcase – hindquarter | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3057C Slice and trim large stock forequarter  | AMPA3052 Slice and trim large stock forequarter | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3058C Slice and trim large stock hindquarter | AMPA3053 Slice and trim large stock hindquarter | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3059C Break carcase using a bandsaw | AMPA3054 Break carcase using a bandsaw | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3060C Operate leg boning machine | AMPA3061 Operate leg boning machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3061C Operate trunk boning machine | AMPA3062 Operate trunk boning machine | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3062B Bone small stock carcase – middle | AMPA3063 Bone small stock carcase – shoulder | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3063B Bone small stock carcase – middle | AMPA3064 Bone small stock carcase – middle | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3064B Slice small stock carcase – shoulder | AMPA3065 Slice small stock carcase - shoulder | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3065B Slice small stock carcase – middle | AMPA3066 Slice small stock carcase – middle | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3066B Bone carcase using mechanical aids (largestock) | AMPA3067 Bone carcase using mechanical aids (largestock) | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3067A Prepare and despatch meat products | AMPA3068 Prepare and despatch meat products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3071C Perform ante mortem inspection and make disposition | AMP3069 Perform ante mortem inspection and makedisposition | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3073B Implement food safety program | AMPA3071 Implement food safety program | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3074B Performcarcase meat hygieneassessment | AMPA3072 Perform carcase meat hygiene assessment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3075B Performprocess monitoring for meat hygiene assessment | AMPA3073 Perform process monitoring for meat hygiene assessment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3076B Perform boning room meat hygiene assessment | AMPA3074 Perform boning room meat hygiene assessment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3077B Perform offal meat hygiene assessment | AMPA3081 Perform offal meat hygiene assessment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3081C Operate batch cooker | AMPA3082 Operate batch cooker | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3082C Operatecontinuous cooker | AMPA3083 Operatecontinuous cooker | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3083C Operate press  | AMPA3084 Operate press  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3084C Operate wet rendering process | AMPA3085 Operate wet rendering process | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3085C Monitor boiler operations | AMPA3086 Monitor boiler operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3086C Operate tallow processing plant | AMPA3087 Operate tallow processing plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3087C Operate blood processing plant | AMPA3088 Operate tallow processing plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3088C Producerendering products hygienically | AMPA3089 Produce rendered products hygienically | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3089C Render edible products | AMPA3090 Render edible products | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3090B Implement a Quality Assurance program for rendering plant | AMPA3091 Implement a Quality Assurance program for rendering plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3095B Grade beef carcases using Meat Standards Australia standards | AMPA3092 Grade beef carcases using Meat Standards Australia standards | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3099B use standard product descriptions –sheep/goats | AMPA3093 Use standard product descriptions –sheep/goats | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3100B Use standard product descriptions – beef | AMPA3094 Use standard product descriptions – beef | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3101B Use standard product descriptions – pork | AMPA3095 Use standard product descriptions – pork | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3104B Use standard product descriptions –kangaroos | AMPA3096 Use standard product descriptions –kangaroo | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3107B Perform manual chemical lean testing | AMPA3100 Perform manual chemical lean testing | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3108A Overview of the NLIS for sheep and goats | AMPA3101 Overview of the NLIS for sheep and goats | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3109A Overview of the NLIS program using RFIDs | AMPA3102 Overview of the NLIS program utilising RFIDs | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3110A Manage NLIS data for livestock in lairage | AMPA3103 Manage NLIS data for livestock in lairage | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3111A Manage NLIS data for sheep and goats in lairage | AMPA3104 Manage NLIS data for sheep and goats in lairage | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3112A Manage NLIS for direct purchase of stockidentified with an RFID | AMPA3105 Manage NLIS for direct purchase of stockidentified with an RFID | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3113A Manage NLIS for direct purchase of sheep or goats | AMPA3106 Manage NLIS for direct purchase of sheep orgoats | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3114A Manage NLIS data for saleyard purchase of livestock | AMPA3107 Manage NLIS data for saleyard purchase of livestock | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3115A Manage NLIS data for saleyard purchase of sheep or goats | AMPA3108 Manage NLIS data for saleyard purchase of livestock | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3116A Manage, report and upload NLIS slaughter data from RFIDs | AMPA3109 Manage, report and upload NLIS slaughter data from RFIDs | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3117A Manage, report and upload mob based NLIS data for sheep and goats | AMPA3110 Manage, report and upload mob based NLIS data for sheep and goats | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3118A Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment | AMPA3111 Conduct start up procedures and preoperational checks on slaughter floor NLIS data equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3119A Manage NLIS data from RFIDs on the slaughter floor | AMPA3112 Manage NLIS data from RFIDs on the slaughter floor | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3120A Prepare a kill sheet | AMPA3113 Prepare a kill sheet | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3121A Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheepand goats | AMPA3114 Undertake pre-slaughter checks of NVDs and PICs for NLIS for sheep and goats | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3122A Undertake pre-slaughter checks of NVDs, PICs and RFIDs | AMPA3115 Undertake pre-slaughter checks of NVDs, PICs and RFIDs | Updated to meet Standards for Training Packages | Equivalent |
| MTMP412A Inspect poultry  | AMPA409 Inspect poultry  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP413A Inspect ratites  | AMPA410 Inspect ratites  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP411B Inspect wild game meat | AMPA408 Inspect wild game meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3111A Manage NLIS data for pigs in lairage | AMPA3133 Manage NLIS data for pigs in lairage | Updated to meet Standards for Training Packages | Equivalent |
| MTMG300A Overview wild game meat industry | AMPG300 Overview wild game meat industry | Updated to meet Standards for Training Packages | Equivalent |
| MTMG301A operate a game harvesting vehicle | AMPG301 Operate a game harvesting vehicle | Updated to meet Standards for Training Packages | Equivalent |
| MTMG302A Eviscerate, inspect and tag wild game carcase in the field | AMPG302 Eviscerate, inspect and tag wild game carcase inthe field | Updated to meet Standards for Training Packages | Equivalent |
| MTMG303A Receive and inspect wild game carcases from the field | AMPG303 Receive and inspect wild game carcases from the field | Updated to meet Standards for Training Packages | Equivalent |
| MTMG304A Receive and inspect wild games carcases at a processing plant | AMPG304 Receive and inspect wild game carcases at a processing plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMG305A Store wild game carcases | AMPG305 Store wild game carcase | Updated to meet Standards for Training Packages | Equivalent |
| MTMG306A Use firearms to harvest wild game | AMPG306 Use firearms to harvest wild game | Updated to meet Standards for Training Packages | Equivalent |
| MTMR319B Break carcase for retail sale | AMPR318 Break carcase for retail sale | Updated to meet Standards for Training Packages | Equivalent |
| MTMS101C Handle materials and products | AMPS101 Handle materials and products | Updated to meet Standards for Training Packages | Equivalent |
| MTMS102C pack smallgoods product | AMPS102 Pack smallgoods product | Updated to meet Standards for Training Packages | Equivalent |
| MTMS205C Package product using thermoform process | AMPS201 Package product using thermoform process | Updated to meet Standards for Training Packages | Equivalent |
| MTMS207C Operate bar and coder systems | AMPS203 Operate bar and coder systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMS210B Select/identify and prepare casing | AMPS205 Select, identify and prepare casings | Updated to meet Standards for Training Packages | Equivalent |
| MTMS211B Manually shape and form product | AMPS206 Manually shape and form product | Updated to meet Standards for Training Packages | Equivalent |
| MTM213B Slice product using simple machinery | AMPS207 Slice product using simple machinery | Updated to meet Standards for Training Packages | Equivalent |
| MTM214B Rotate stored meat | AMPS208 Rotate stored meat  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS215B Rotate meat product | AMPS209 Rotate meat product | Updated to meet Standards for Training Packages | Equivalent |
| MTMS216B Inspect carton meat | AMPS210 Inspect carton meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMS217A Prepare dry ingredients | AMPS211 Prepare dry ingredients | Updated to meet Standards for Training Packages | Equivalent |
| MTMS218B Measure and calculate routine workplace data | AMPA212 Measure and calculate routine workplace data | Updated to meet Standards for Training Packages | Equivalent |
| MTMS219A Manually link and tie product | AMPA213 Manually link and tie product | Updated to meet Standards for Training Packages | Equivalent |
| MTMS300B Operatemixed/bleeder unit | AMPS300 Operate mixer or blender unit | Updated to meet Standards for Training Packages | Equivalent |
| MTMS301B Cook, steam and cool product | AMPS301 Cook, steam and cool product | Updated to meet Standards for Training Packages | Equivalent |
| MTMS302B Prepare dried meat | AMPS302 Prepare dried meat  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS303B Fill casings  | AMPS303 Fill casings  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS304B Thaw product – water | AMPS304 Thaw product – water | Updated to meet Standards for Training Packages | Equivalent |
| MTMS305B Thaw product – air | AMPS305 Thaw product – air  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS307A Sort meat  | AMPS307 Sort meat  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS308A Batch meat  | AMPS308 Batch meat  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS309B Operate product forming machinery | AMPS309 Operate product forming machinery | Updated to meet Standards for Training Packages | Equivalent |
| MTMS310B Operate link and tie machinery | AMPS310 Operate link and tie machinery | Updated to meet Standards for Training Packages | Equivalent |
| MTMS311B Operate complex slicing and packaging machinery | AMPS311 Operate complex slicing and packaging machinery | Updated to meet Standards for Training Packages | Equivalent |
| MTMS312A Prepare meat-based pates and terrines for commercial sale | AMPS312 Prepare meat-based pates and terrines for commercial sale | Updated to meet Standards for Training Packages | Equivalent |
| MTMS313A Prepare productformulations | AMPS313 Prepare productformulations | Updated to meet Standards for Training Packages | Equivalent |
| MTMS314A ferment and mature product | AMPS314 Ferment and mature product | Updated to meet Standards for Training Packages | Equivalent |
| MTMS315A Blend meat product | AMPS215 Blend meatproduct | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS201C Clean work area during operations | AMPX202 Clean work area during operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS203C Operate scales and semi- automatic labelling machinery | AMPX203 Operate scales and semi- automatic labellingmachinery | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS204C Maintainproduction records | AMPX204 Maintainproduction records | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS205C Clean chillers  | AMPX205 Clean chillers  | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS206C Operate forklift in a specific workplace | AMPX206 Operate forklift in a specific workplace | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2039C Operatetenderiser | AMPX215 Operate tenderiser  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP2040C Operate mincer  | AMPX216 Operate mincer  | Updated to meet Standards for Training Packages | Equivalent |
| MTMS206C Package product using gas flushing process | AMPX217 Package product using gas flushing process | Updated to meet Standards for Training Packages | Equivalent |
| MTMS208C Operate metal detection unit | AMPX218 Operate metal detection unit | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3105A Follow and implement an established work plan | AMPX308 Follow andimplement an established work plan | Updated to meet Standards for Training Packages | Equivalent |

Units of competency Release 1.0 to Release 2.0

| *Mapping of units of competency from AMP Australian Meat Processing Training Package*Release 1.0 to Release 2.0 |
| --- |
| Code and title (Release 1.0) | Code and title (Release 2.0) | Comments | Equivalence statement |
| Not applicable | AMPA2177 Handle working dogs in stock yards | Newly created | Not applicable |
| Not applicable | AMPA3116 Supervise meat packing operation | Newly created | Not applicable |
| Not applicable | AMPA3117 Oversee product loadout  | Newly created | Not applicable |
| Not applicable | AMPA3118 Monitor pH and temperature decline | Newly created | Not applicable |
| Not applicable | AMPA3119 Apply food animal anatomy and physiology to inspection processes | Newly created | Not applicable |
| Not applicable | AMPA3120 Perform ante and post mortem – Ovine and Caprine | Newly created | Not applicable |
| Not applicable | AMPA3121 Perform ante and post mortem inspection - Bovine | Newly created | Not applicable |
| Not applicable | AMPA3122 Perform ante and post mortem inspection – Porcine | Newly created | Not applicable |
| Not applicable | AMPA3123 Perform ante and post mortem inspection | Newly created | Not applicable |

| Not applicable | AMPA3124 Perform ante and post mortem inspection | Unit has been created to address an emerging skill required by industry | Newly created |
| --- | --- | --- | --- |
| Not applicable | AMPA3125 Perform ante and post mortem inspection – Camels | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3128 Perform ante and post mortem inspection – Rabbits | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3129 Perform ante and post mortem inspection – Deer | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3130 Perform ante and post mortem inspection – Horses | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3131 Identify and report emergency diseases of food animals | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3132 Perform ante and post mortem inspection – Alpacas or Llamas | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3133 Manage NLIS data for pigs in lairage | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3134 Overview of the NLIS Pork | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPA3135 Perform ante and post mortem inspection - Calves | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX310 Perform pre- operations hygiene assessment | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX311 Monitor production of packaged product to customer specifications | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX313 Contribute to energy efficiency | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX427 Dry age meat  | Unit has been created to address an emerging skill required by industry | Newly created |

Units of competency MTM11 Release 4.0 to AMP Release 1.0

| Mapping of units of competency from MTM11 Australian Meat Industry Training Package Version 4.0 to AMP Australian Meat Processing Training Package Release 1.0 |
| --- |
| Code and title (MTM11 Release 4.0) | Code and title (AMP Release 1.0) | Comments | Equivalence statement |
| MTMCOR201A Maintain personal equipment | AMPCOR201 Maintainpersonal equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR202A Applyhygiene and sanitationpractices | AMPCOR202 Applyhygiene and sanitationpractices | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR203B Comply with Quality Assurance and HACCP requirements | AMPCOR203 Comply with Quality assurance and HACCP requirements | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR204A Followsafe work policies andprocedures | AMPCOR204 Follow safe work policies andprocedures | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR205ACommunicate in the workplace | AMPCOR205Communicate in the workplace | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR206AOverview the meat industry | AMPCOR206 Overview the meat industry | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR401C manage own work performance | AMPCOR401 Manage own work performance | Updated to meet Standards for Training Packages | Equivalent |
| MTMCOR402CFacilitate QualityAssurance process | AMPCOR402 Facilitate Quality Assurance Process | Updated to meet Standards for Training Packages | Equivalent |

| MTMCOR403AParticipate in WHS risk control process | AMPCOR403 Participate in workplace health and safety risk control process | Updated to meet Standards for Training Packages | Equivalent |
| --- | --- | --- | --- |
| MTMCOR404A Facilitate hygiene and sanitation performance | AMPCOR404 Facilitate hygiene and sanitation performance | Updated to meet Standards for Training Packages | Equivalent |
| MTMP401B Utiliserefrigeration index | AMPA400 Utiliserefrigeration index | Updated to meet Standards for Training Packages | Equivalent |
| MTMP402B Implement a Meat Hygiene Assessment program | AMPA401 Implement a Meat Hygiene Assessment Program | Updated to meet Standards for Training Packages | Equivalent |
| MTMP403B Overseeplant compliance withthe Australian standards for Meat Processing | AMPA402 Oversee plant compliance with the Australian standards for meat processing | Updated to meet Standards for Training Packages | Equivalent |
| MTMP404B Apply meat science | AMPA403 Apply meat science | Updated to meet Standards for Training Packages | Equivalent |
| MTMP405B Conductand validate pH/temperature declines to Meat Standards Australia standards | AMPA404 Conduct and validate pH andtemperature declines to MSA standards | Updated to meet Standards for Training Packages | Equivalent |
| MTMP406B Developand implement Qualityassurance program for a rendering plant | AMPA405 Develop and implement QualityAssurance program for a rendering plant | Updated to meet Standards for Training Packages | Equivalent |
| MTMP408A Inspecttransportation container/vehicle | AMPA406 Inspecttransportation container or vehicle | Updated to meet Standards for Training Packages | Equivalent |
| MTMP409A Maintainabattoir design andconstruction standards | AMPA407 Contribute to abattoir design andconstruction processes | Updated to meet Standards for Training Packages | Equivalent |
| MTMP414A Overseehumane handling ofanimals | AMPA411 Overseehumane handling ofanimals | Updated to meet Standards for Training Packages | Equivalent |
| Not applicable | AMPA412 Conduct ananimal welfare audit of a meat processing plant | Unit has been created to address an emerging skill required by industry | Newly created |
| MTMPSR5601C Design and manage the food safety system | AMPMGT501 Design and manage the food safety system | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR5604CManage new product/processdevelopment | AMPMGT502 Managenew product or process development | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR501A Develop and assess a meat retailing business opportunity | AMPMGT503 Develop and assess a meat retailing business opportunity | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5603C Develop, manage and maintain quality systems | AMPMGT504 Develop, manage and maintain quality systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5604C Manage maintenance systems | AMPMGT505 Managemaintenance systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5605C Manage utilities and energy | AMPMGT506 Manageutilities and energy | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5607C Manage and improve meat industry plant operations | AMPMGT507 Manage and improve meat industry plant operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5608C Manage environmental impacts of meat processing operations | AMPMGT508 Manageenvironmental impacts of meat processingoperations | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5609C Manage, maintain andcontinuously improveWHS plans and systems | AMPMGT509 Manage, maintain and continuouslyimprove workplace health and safety plans and systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS5610C Manage transportation of meat, meat products and meat by- products | AMPMGT510 Managetransportation of meat,meat products and by-products | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR601ABenchmark to manage/improve enterprise performance | AMPMGT601 Benchmark to manage and improve enterprise performance | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR602A Monitor and manageorganisational legalresponsibilities | AMPMGT602 Monitor and manage organisational legal responsibilities | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR603A Manage meat processing systems to maintain and improve product quality | AMPMGT603 Managemeat processing systems to maintain and improve product quality | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR604A Manage effective operation of meat enterprise cold chain and refrigerationsystems | AMPMGT604 Manageeffective operation of meat enterprise cold chain and refrigeration systems | Updated to meet Standards for Training Packages | Equivalent |
| MTMPRS606A Assessand purchase livestock | AMPMGT605 Assess and purchase livestock | Updated to meet Standards for Training Packages | Equivalent |
| MTMPRS607A Analyse and develop enterprise systems for new opportunities | AMPMGT606 Analyse and develop enterprisesystems for new opportunities | Updated to meet Standards for Training Packages | Equivalent |
| MTMPRS608A Establish new markets | AMPMGT607 Establish new markets | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS701A Manage financial performance | AMPMGT801 Managefinancial performance | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS702A Provide strategic leadership | AMPMGT802 Providestrategic leadership | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS703ACommunicate andnegotiate in a culturally diverse context | AMPMGT803Communicate andnegotiate in a culturally diverse context | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS704A Develop and enhancecollaborative partnerships andrelationships | AMPMGT804 Develop and enhance collaborativepartnerships andrelationships | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS705A Develop and manageinternational businessoperations | AMPMGT805 Develop and manage internationalbusiness operations | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS706ACommercialise research technology product/idea | AMPMGT806Commercialise research and technology product or idea | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS801A Manage change to organisationalelectronic technologysystems | AMPMGT807 Managechange to organisationalelectronic technologysystems | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS802AUndertake researchproject | AMPMGT808 Undertake research project | Updated to meet Standards for Training Packages | Equivalent |
| MTMBUS803A Analysedata for businessdecision making | AMPMGT809 Analysedata for business decisionmaking | Updated to meet Standards for Training Packages | Equivalent |
| MTMR101C Identifyspecies and meat cuts | AMPR101 Identify speciesand meat cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMR102C Trim meatfor further processing | AMPR102 Trim meat forfurther processing | Updated to meet Standards for Training Packages | Equivalent |
| MTMR103C Store meatproduct | AMPR103 Store meatproduct | Updated to meet Standards for Training Packages | Equivalent |
| MTMR104C Prepareminced meat andminced meat products | AMPR104 Prepare mincedmeat and minced meatproducts | Updated to meet Standards for Training Packages | Equivalent |
| MTMR106C Provideservice to customers | AMPR105 Provide serviceto customers | Updated to meet Standards for Training Packages | Equivalent |
| MTMR107C Processsales transactions | AMPR106 Process salestransactions | Updated to meet Standards for Training Packages | Equivalent |
| MTMR108B Undertakeminor routinemaintenance | AMPR107 Undertakeminor routine maintenance | Updated to meet Standards for Training Packages | Equivalent |
| MTMR109B Monitormeat temperature fromreceival to sale | AMPR108 Monitor meattemperature from receivalto sale | Updated to meet Standards for Training Packages | Equivalent |
| MTMR201C Break andcut product using abandsaw | AMPR201 Break and cutproduct using a bandsaw | Updated to meet Standards for Training Packages | Equivalent |
| MTMR202C Provideadvice on cooking andstorage of meat products | AMPR202 Provide adviceon cooking and storage ofmeat products | Updated to meet Standards for Training Packages | Equivalent |
| MTMR203C Select,weigh and package meatfor sale | AMPR203 Select, weighand package meat for sale | Updated to meet Standards for Training Packages | Equivalent |
| MTMR204C packageproduct using manualpacking and labellingequipment | AMPR204 Packageproducts using manualpacking and labellingequipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMR207B Use basicmethods of meatcookery | AMPR205 Use basicmethods of meat cookery | Updated to meet Standards for Training Packages | Equivalent |
| MTMR208B Vacuumpack product in a retailoperation | AMPR206 Vacuum pack products in a retail operation | Updated to meet Standards for Training Packages | Equivalent |
| MTMR209B Undertakeroutine preventativemaintenance | AMPR207 Undertakeroutine preventativemaintenance | Updated to meet Standards for Training Packages | Equivalent |
| MTMR210B make andsell sausages | AMPR208 Make and sell sausages | Updated to meet Standards for Training Packages | Equivalent |
| MTMR211B Produceand sell value-addedproducts | AMPR209 Produce and sell value added products | Updated to meet Standards for Training Packages | Equivalent |
| MTMR212B Receivemeat product | AMPR210 Receive meat products | Updated to meet Standards for Training Packages | Equivalent |
| Not applicable | AMPR211 Provide advice on meal solutions in ameat retail outlet | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPR212 Clean meatretail work area | Unit has been created to address an emerging skill required by industry | Newly created |
| MTMR301C Preparespecialised cuts | AMPR301 Preparespecialised cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMR302C Assesscarcase/product quality | AMPR302 Assess carcase or product quality | Updated to meet Standards for Training Packages | Equivalent |
| MTMR303C Calculateyield of carcase orproduct | AMPR303 Calculate yield of carcase or product | Updated to meet Standards for Training Packages | Equivalent |
| MTMR304C Managestock | AMPR304 Manage stock  | Updated to meet Standards for Training Packages | Equivalent |
| MTMR305C Meetcustomer needs | AMPR305 Meet customer needs | Updated to meet Standards for Training Packages | Equivalent |
| MTMR306C Provideadvice on nutritional role of meat | AMPR306 Provide advice on nutritional role of meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMR307CMerchandise products,services | AMPR307 Merchandise products, services | Updated to meet Standards for Training Packages | Equivalent |
| MTMR309C Prepare,roll, sew and net meat | AMPR308 Prepare, roll, sew and net meat | Updated to meet Standards for Training Packages | Equivalent |
| MTMR310C Bone andfillet poultry | AMPR309 Bone and fillet poultry | Updated to meet Standards for Training Packages | Equivalent |
| MTMR311C Cost andprice meat products | AMPR310 Cost and price meat products | Updated to meet Standards for Training Packages | Equivalent |
| MTMR312C Prepareportion control tospecifications | AMPR311 Prepare portion control to specifications | Updated to meet Standards for Training Packages | Equivalent |
| MTMR313C Bone game meat | AMPR312 Bone gamemeat | Updated to meet Standards for Training Packages | Equivalent |
| MTMR314B order stock in a meat enterprise | AMPR313 Order stock in a meat enterprise | Updated to meet Standards for Training Packages | Equivalent |
| MTMR315B Calculateand present statisticaldata in a meat enterprise | AMPR314 Calculate and present statistical data in a meat enterprise | Updated to meet Standards for Training Packages | Equivalent |
| MTMR316B Utilise theMeat Standards Australia system for beef to meet customerrequirements | AMPR315 Utilise the Meat Standards Australia system to meet customerrequirements | Updated to meet Standards for Training Packages | Equivalent |
| MTMR317B Cure, corn and sell product | AMPR316 Cure, corn and sell product | Updated to meet Standards for Training Packages | Equivalent |
| MTMR318B Assess and sell poultry product | AMPR317 Assess and sell poultry product | Updated to meet Standards for Training Packages | Equivalent |
| MTMR320B Locate,identify and assess meat cuts | AMPR319 Locate, identify and assess meat cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMR321A Assess and address customerpreferences | AMPR320 Assess andaddress customerpreferences | Updated to meet Standards for Training Packages | Equivalent |
| MTMR322A Collect and prepare standardsamples | AMPR321 Collect andprepare standard samples | Updated to meet Standards for Training Packages | Equivalent |
| MTMR323A Prepare and produce value added products | AMPR322 Prepare and produce value added products | Updated to meet Standards for Training Packages | Equivalent |
| Not applicable | AMPR323 Break smallstock carcases for retail sale | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPR324 Break largestock carcases for retail sale | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPR325 Prepare cooked meat product for retail sale | Unit has been created to address an emerging skill required by industry | Newly created |
| MTMR201C Prepareand operate bandsaw | AMPX201 Prepare and operate bandsaw | Updated to meet Standards for Training Packages | Equivalent |
| MTMR203A Sharpenknives | AMPX209 Sharpen knives  | Updated to meet Standards for Training Packages | Equivalent |
| MTM201C Prepare and slice meat cuts | AMPX210 Prepare and slice meat cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR202C Trim meat to specifications | AMPX211 Trim meat to specifications | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR203C Package product using automatic packing and labelling equipment | AMPX212 Packageproduct using automatic packing and labelling equipment | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR204C Despatch meat product | AMPX213 Despatch meat product | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR215A Packagemeat and smallgoodsproduct for retail sale | AMPX214 Package meat and smallgoods product for retail sale | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR302C Prepareprimal cuts | AMPX304 Prepare primal cuts | Updated to meet Standards for Training Packages | Equivalent |
| MTMSR303A Smokeproduct | AMPX305 Smoke product  | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3102B Providecoaching | AMPX306 Providecoaching | Updated to meet Standards for Training Packages | Equivalent |
| MTMP3103B Providementoring | AMPX307 Providementoring | Updated to meet Standards for Training Packages | Equivalent |
| MTMS306B Identify and repair equipment faults | AMPX309 Identify andrepair equipment faults | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS411C Monitormeat preservationprocess | AMPX402 Monitor andoverview the production of processed meats andsmallgoods | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS414B Monitorand overview theproduction of UncookedComminuted FermentedMeat (UCFM) | AMPX403 Monitor andoverview the production of Uncooked ComminutedFermented Meat (UCFM) | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS415A Conductan internal audit of adocumented program | AMPX404 Conduct aninternal audit of adocumented program | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS416A Conductstatistical analysis ofprocess | AMPX405 Conductstatistical analysis ofprocess | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS417AManage/oversee anexternal audit of theestablishment’s qualitysystem | AMPX406 Manage oroversee an external audit of the establishment’squality system | Updated to meet Standards for Training Packages | Equivalent |
| MTMPS418A Overseeexport requirements | AMPX407 Oversee export requirements | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR401CCoordinate contracts | AMPX408 Coordinatecontracts | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR402C Prepare and evaluate resource proposals | AMPX409 Prepare and evaluate resourceproposals | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR403C Facilitate achievement of enterprise environmental policies and goals | AMPX410 Facilitateachievement of enterprise environmental policies and goals | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR404C Foster a learning culture in ameat enterprise | AMPX411 Foster alearning culture in a meat enterprise | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR405C Buildproductive and effective workplace relationships | AMPX412 Build productive and effective workplace relationships | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR406C Manage and maintain a food safety plan | AMPX413 Manage and maintain a food safety plan | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR407A Assessand evaluate meatindustry requirementsand processes | AMPX414 Assess andevaluate meat industryrequirements andprocesses | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR408A Specify beef product using AUS-MEAT language | AMPX415 Specify beef product using AUS- MEAT language | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR409A Specify sheep product using AUS-MEAT language | AMPX416 Specify sheep product using AUS-MEAT language | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR410A Specify pork product using AUS-MEAT language | AMPX417 Specify pork product using AUS- MEAT language | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR411A Leadcommunication in theworkplace | AMPX418 Leadcommunication in theworkplace | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR412AParticipate in productrecall | AMPX419 Participate in product recall | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR413AParticipate in ongoingdevelopment andimplementation of aHACCP and QualityAssurance system | AMPX420 Participate in the ongoing development and implementation of a HACCP and QualityAssurance system | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR414A Establish sampling program | AMPX421 Establishsampling program | Updated to meet Standards for Training Packages | Equivalent |
| MTMPSR415A Develop and implement workinstructions and SOPs | AMPX422 Develop and implement work and instructions and SOPs | Updated to meet Standards for Training Packages | Equivalent |
| MTMP407B Supervisenew recruits | AMPX423 Supervise new recruits | Updated to meet Standards for Training Packages | Equivalent |
| Not applicable | AMPX424 Raise andvalidate requests forexport permits and Meat Transfer Certificates | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX425 Conduct adocument review | Unit has been created to address an emerging skill required by industry | Newly created |
| Not applicable | AMPX426 Undertakechiller assessment to AUS-MEAT requirements | Unit has been created to address an emerging skill required by industry | Newly created |